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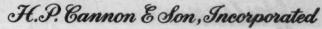


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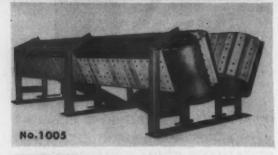
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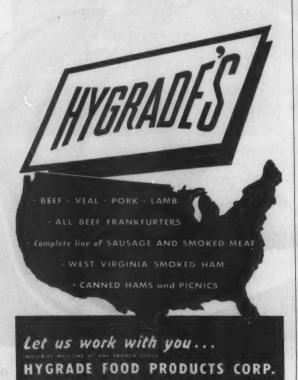


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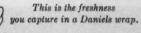
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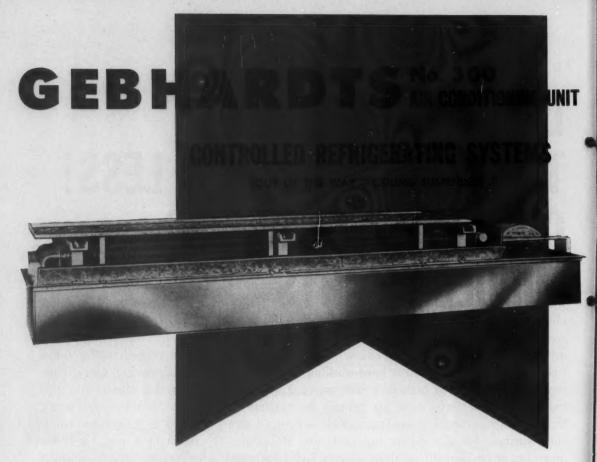


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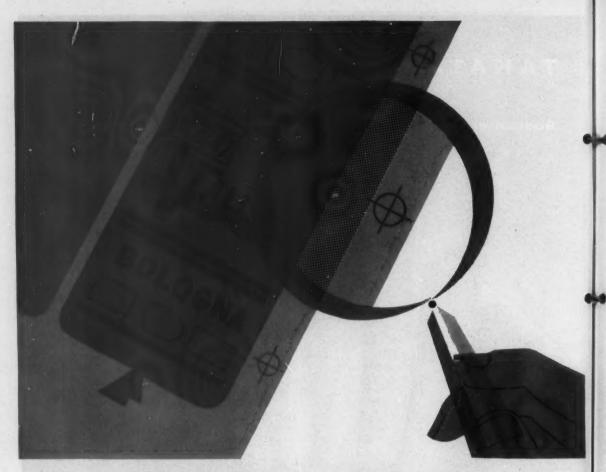
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PROVISIONER

November 5, 1960

VOLUME 143 NO. 19

No Cent for Tribute

"RACKET" is not a pretty word, but that is how some meat packers and processors describe the "advertising allowances" they must give to some food retailers.

On the basis of what these firms tell us, we must conclude that they are getting nothing for something in making these allowances, and that some are doing so at the expense of their own programs for the promotion of their branded products.

In theory, the firm which grants an advertising allowance to a dealer should expect to get a recognizable and measurable value in return. In practice, however, it is apparent that in many instances the advertising allowance is actually a tribute which the retailer exacts from the meat packer for continuing to buy from him. The dealer has no intention of delivering commensurate value for the payment and may not deign even to go through the motions of advertising and promotion.

We do not know how the narrow-margin meat industry—which needs all of its pennies and dollars for effective advertising, modernization and dividend-starved shareholders—ever became entangled in the allowance racket. We suggest, however, that it is time to withdraw and to adopt the part of that old American slogan that reads:

"Not one cent for tribute."

We do not suggest that packers should not participate in cooperative promotion when it can be demonstrated that they will derive benefits commensurate with their investment. In other cases, however, we believe that the industry's answer should be a firm and not necessarily polite, "No."

News and Views

The Advisability of a compulsory state meat inspection law in Indiana was questioned by Tim Sullivan, state food and drug director, at the second annual meeting of the Indiana Meat Packers Association in Indianapolis. Approximately 90 per cent of the animals slaughtered in Indiana come under existing inspection programs, Sullivan said. He estimated that the cost of administering a state inspection program for the plants not now inspected would be about \$20 per head of livestock killed. The main banquet speaker was C. Wendal Martin, president pro tem of the Indiana Senate. Senator Martin pointed up the need for businessmen to organize to have effective representation for their interest in the legislature. He indicated that legislators appreciate the views of responsible lobbyists but said it still remains for the individual back home to present his views to the lawmakers.

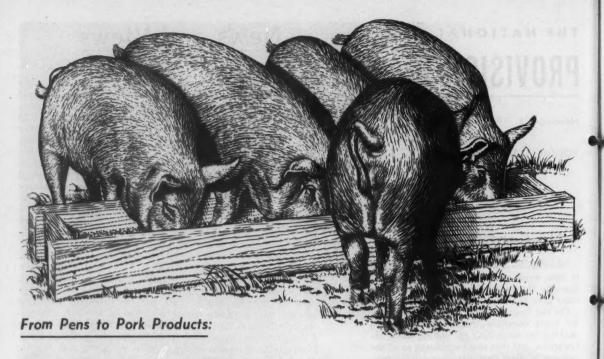
Newly-elected officers of IMPA are: president, Robert S. Scott, president of Home Packing Co., Terre Haute; vice president, Austin Sheehy, controller of Stadler Packing Co., Inc., Columbus, and treasurer, Richard Eckrich, vice president of Peter Eckrich & Sons, Inc., Fort Wayne. Directors elected for three-year terms are: Ernest Baldwin, Bloomington Packing Co., Bloomington; E. S. Mahon, Mahon & Bonenberger, Evansville; R. J. Gunderson, Hygrade Food Products Corp., Indianapolis; Robert S. Scott, and Austin Sheehy. Warren R. Spangle is executive secretary of IMPA.

The Kansas State Board of Health has proposed regulations establishing standards of identity for hamburger and pork sausage. Total fat content of hamburger would be limited to 30 per cent and the ratio of water to protein could not be greater than four to one under the proposal. The fat content of pork sausage could not exceed 50 per cent and the amount of syrup or water added would be limited to no more "than that necessary to facilitate grinding," with 2 per cent as the ceiling on total quantity of water introduced. A public hearing on the matter has been set for 9 a.m. on Monday and Tuesday, December 19-20, in Topeka.

A Tentative Program for the industry-wide beef grading conference set for Monday and Tuesday, November 14-15, in Kansas City has been announced by conference chairman Dean Brown of the American National Cattlemen's Association. The Monday morning program will include a presentation of the history and purpose of grading, analysis of present grade standards and a discussion of grading from the standpoint of the consumer. There will be a demonstration of the U. S. Department of Agriculture's "dual grading" studies Monday afternoon and a banquet that evening. The Tuesday morning session will be devoted to a discussion of grading from the standpoints of producers, farm feeders, large feeders, packers, independent retailers, retail chain stores, restaurateurs, and jobbers and purveyors. Open discussion is planned for the afternoon session. Among the recommendations to be presented at the conference is a proposal that would lower by one degree the marbling requirements in all three age groups young, intermediate and mature-of the Choice grade. No other change would be made in present standards; all other grades would remain as they are now. The proposal is endorsed by the Western States Meat Packers Association and the California Cattlemen's Association.

A resolution adopted by the executive board of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, notes that another group has suggested that the top half of the present Choice grade be moved up into Prime and that the top quarter of Good grade be placed in the Choice category. This would result in a "harmful and uncalled for"

[Continued on page 28]



Conference Throws Spotlight on Hogs

HE MANY sides of the hog came under very close scrutiny last week when representatives of all segments of the swine industry gathered at the University of Kentucky, Lexington, for the third National Swine Industry Conference, which featured an intensive 1½-day program of general sessions and 10 separate workshops.

Conference chairman Keith E.

Myers, National Swine Growers Council, said the problems and decisions of the industry are those of people, not hogs. And "the people" examined their industry with the greatest of care, tackling problems ranging from those connected with marketing of live hogs through government hog reports to pork quality and consumer acceptance.

Those attending the workshop ses-

sion on "Is the Public Getting the Pork It Prefers?" heard Sam Stalter of The Klarer Co., Louisville, cite the greatly increased allocation of money toward research and quality control as evidence of the packers' keen interest in Mrs. Consumer. g

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"One of the most profitable packer operations in the country boasts that one out of every 10 of its production employes is involved with quality control," he declared. "All progressive companies in this business are vitally interested in the improvement of packages and the development of trouble-free meat products that can be offered for sale in today's retail stores."

As proof of the packers' interest in satisfying the housewife's desire for the convenience of an easily identified product, he pointed to the introduction of a large variety of convenient packages for sausage, sliced luncheon meats, sliced bacon, frozen foods and other items.

The farmer's interest (or lack of it) in Mrs. Consumer was expressed by J. Herbert Doak of Wilmington, O., who commented: "Most hog farmers are a lot more concerned with selling hogs for enough money to pay farm operating costs and put shoes on the kids than they are in some housewife pushing her cart through a supermarket in a distant city." He added that it is "just human nature" to be more interested in problems



PARTICIPANTS in pork quality workshop are (1. to r.): secretary, Jack D. Johnson, Louisiana State University; J. Herbert Doak, Wilmington, O.; Sam Stalter, The Klarer Co., Louisville; chairman, Dr. George D. Wilson, American Meat Institute Foundation, Chicago, and D. H. Kropf, Clemson College, Clemson, S. C. Workshop session discussed cured meat products at length.

that happen to be closer to home.

HOG VALUE: The big job is to get the farmer more interested than he is in the consumer—and a more discriminating recognition of value in hogs, both good and poor ones, will go a long way toward accomplishing this objective, Doak told those attending the session.

In reviewing the problems of packers, he emphasized that they should pay producers no more than the actual worth of a hog, adding that many producers fail to realize that packers and retailers cannot sell a better product than the hog raiser produces. A packing plant employe can trim off the outside fat on a ham, but he cannot do anything about the fat around the bone or the heavy streaks of fat that run through the lean.

In noting the stiff competition that pork gets from other foods, Doak said he felt sure that if Mrs. Consumer is given a quality product backed by a good advertising program, her choice will be red meat.

In reviewing research on pork quality, D. H. Kropf, Clemson College, Clemson, S. C., said the most serious problem in the field of quality appears to be the existence of "less tender" pork. Tenderness seems to have the greatest bearing on the relative degree of satisfaction, but the determination of tenderness has been a problem for the meat researcher.

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roblems R 5, 1960 He added that it is interesting to speculate what approach may be used to prevent "less tender" pork. Perhaps a standardized ante-mortem treatment, such as a certain feeding treatment for several weeks prior to slaughter, an injection of a specific endocrine secretion or some physical or chemical treatment prior





GENERAL session on first day of conference was presided over by P. O. Wilson (left), general manager, National Live Stock Producers Association. Herman C. Aaberg (right), director of livestock, American Farm Bureau Federation, spoke on foreign market for pork products at meeting. He said export market for U.S. pork is as big as swine industry wants to make it.

to slaughter, might be employed.

Kropf said the question of the contribution, if any, of marbling to tenderness of the cooked product is still unanswered, and if marbling is found to affect tenderness, more information is needed regarding the effects of feeding, management and ante-mortem treatment.

CURED MEAT: In a summary of the pork quality workshop, Dr. George D. Wilson, American Meat Institute Foundation, Chicago, who served as chairman of the session, noted that considerable discussion centered on the quality and consumer acceptability of cured meat products, with a wide divergence of opinion regarding the kind of hams and other primal cuts that will provide the greatest demand for pork.

Although a compromise was not

reached on this matter, there was general agreement that the goal is an improved market for hams and that the consumer should be consulted regarding the kinds of ham offered for sale.

The report suggested that the industry accelerate the movement toward more meatiness and less fat and perhaps adopt closer tolerances for lean-to-fat ratios. It also should strive toward producing carcasses with the highest quality within the lean meat. In this regard, it was recommended that progeny testing and certification programs be expanded beyond measuring lean-to-fat ratios to include data on the eating quality of the product.

There is little interest on the part of retailers in selling pork from meat-type hogs separately, Hughes



LEFT: Conference luncheon was held in ballroom of University of Kentucky's student union building, with entertainment provided by high school band. RIGHT:



Workshop on marketing of live hogs attracted large crowds. Speaking up front is Bernard Ebbing of The Rath Packing Co., who distributed marketing brochure.

A. Bagley, meat merchandiser for The Kroger Co., told the workshop on marketing of live hogs. He discussed the possibility of retailers selling lean pork at a higher price and creating a premium market for meat-type hogs.

He said pork loins are the only cut now being offered separately by packers as pork from meat-type hogs. The premium is only 31/2¢ per lb. "It is almost impossible for retailers to expend the labor at today's wages to separate meat-type pork in displays, and even if we did, the consumer, in her weekend shopping, would soon make a shambles of separate displays.'

Referring to the problems of packers, Bagley said he knew of no other business where a company bids the highest dollar to get raw materials and yet has to sell for the lowest dollar to move its products. Other packer problems he listed in-

cluded:

1) Packers must remove all livestock from the market when it comes in, even though some of it may be undesirable, or else it may stop arriving.

2) Packers have large investments in plants which are profitable only

terloo, Ia., who has seved as chairman of a live hog marketing committee which was appointed following last year's conference.

In addition to a place for the marketing agency to indicate comments on the quality of each lot of hogs, the brochure contains tips on obtaining breeding stock to improve hog quality and is intended for inclusion with payments for hogs.

Ebbing said the two problems that received attention from the committee are the lack of uniform methods and nomenclature in merit buying of hogs and the difficulty this presents in reporting to producers the market's evaluation of their hogs.

Speaking for the committee, he urged marketing personnel to provide more detailed, descriptive information on their sales or purchases to market reporters, and urged market news services to devote more attention to training reporters in reflecting hog values by describing the price extremes within each grade.

James B. Nance, president of the National Swine Growers Council, in taking a producer's look at markets, called for continued competition among markets but more uniformity



DISCUSSING pig crop reports during workshop on government hog reports is Kenneth E. Miller, consultant to Armour and Company, Chicago.

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that tells the producer the kind of hog to produce and buyers determine that price.

Those attending this workshop also saw Dr. James Kemp, University of Kentucky, present carcass and live hog evaluation demonstrations.

PIG CROP REPORTS: Kenneth E. Miller, consultant to Armour and Company, Chicago, told the workshop on government hog reports that semi-annual pig crop reports are not a fully useful forecasting tool because some pigs are already on the market by the time the reports on the estimates are released.

"Assuming that it is desirable to gear pork marketing plans both to demand. . . and to hog supplies expected, then slaughter forecasts must be made for varying lengths of time, depending on the needs of all the planners in the production and marketing chain. Since marketing is a continuous process-as is pig farrowing-the concept of fall pigs and springs is meaningless. Rather, farrowings data and hog slaughter figures must be looked upon as two continuous time series, with lags affected by seasonals and cycles.

Miller indicated that although plans for improving pig crop and farrowing intentions data are underway, the USDA Crop Reporting Board would have made more progress in recent years if the swine industry had made its needs known to congressional committees. He encouraged experimental work by agricultural colleges and the USDA to discover the best methods of obtaining these data for individual areas of the nation.

Robert H. Moats, chief of the USDA's livestock statistics branch, indicated that the Crop Reporting Board is reviewing and modifying its procedures continually to do a better job of keeping up with the

CONFERENCE secretary J. Russell Ives of American Meat Institute, Chicago, helps women during busy registration period on first day of National Swine Industry Conference. Event attracted representatives from all segments of the swine industry.

when in operation. Therefore, they try to operate even when hogs are cutting at a loss.

Bagley observed that retailers are interested in selling a better product, but if their pork doesn't sell, their beef, veal, lamb or chicken will. They have other products to sell, whereas the producer and pork packer do not.

MARKETING BROCHURE: A brochure designed as a means for marketing agencies to provide swine producers with more information on their hogs was presented to the marketing workshop by Bernard Ebbing, The Rath Packing Co., Wain pricing and reporting back to the producer on the value of his hogs.

"I would say that the marketing agencies and the packers have a much greater centralized capital investment in this industry than do the individual producers, so it is past time that some uniform system be developed at the market place," he said. "We feel the packing industry and the markets are smart enough to come up with a practical and reasonable solution for all parties concerned."

In calling for a more consistent job of evaluating hogs at the market place, Nance said price is the thing hog industry. Following are several changes which the government is considering in the program:

1) Expansion of the present 10state quarterly reports to include Michigan, North Dakota, North Carolina, Georgia, Kentucky, Tennessee, Alabama and Mississippi.

2) Expansion of the commercial livestock slaughter report to include pork and lard production, as well as the live weight of hogs slaughtered by states.

3) Expansion of the report to include estimates of pigs saved in the quarterly period.

4) Start of new reports on feeder pig marketings from state to state and on prices received for feeders.

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Moats defended the margin of error in the Crop Reporting Board's record for 10 years and pointed out that a stronger quarterly program would permit reappraisal of the estimates before these errors have caused undue injury.

JOINT SURVEY: Support of a proposed joint Census-Agricultural Marketing Service sample survey program was expressed by W. E. Hamilton, American Farm Bureau director of research, at the government reports workshop.

He described the five-year agricultural census as instrumental in determining trends in agriculture and suggested that the Crop Reporting Board's record indicated that its accuracy in estimating pig crops declines as it gets further away from the benchmarks provided by the ag-

ricultural census.

Hamilton expressed approval of the AMS proposal for semi-annual, large-scale enumerative sample surveys to provide benchmarks more frequently, but he maintained that the Bureau of Census and the AMS should adopt the idea for a joint program. The bureau has the experienced staff and facilities and could do the collection and tabulation work under the direction of the AMS to avoid duplication in government activities and facilities.

James Peterson, a commercial producer from Vinton, Ia., pointed out that he makes profitable use of the pig crop reports and that, after visiting with neighbors, he believed farmer criticism of the reports was directed more at persons who attempt to project them into estimates of selling prices.

A summary of the decisions reached in the government reports

workshop contained:

1) Approval of the USDA decision to start collecting data on the slaughter of gilts, and encouragement to restrict the sample to meat



AWARD for his contribution to present-day concept of meat hog business is presented to Carroll Plager (right), livestock extension specialist, Geo. A. Hormel & Co., by R. W. Anderson, publisher of the National Hog Farmer, Grundy Center, la.

packing firms that will gather the data on an actual count basis.

2) A request for expansion of daily receipt information on live hogs to represent a larger portion of total marketings by including additional central markets and, if possible, more direct marketing areas.

3) Approval of tentative USDA plans to establish permanent regional samples to improve estimate work.

CARCASS CONTESTS: At the session on uniform carcass contest procedures, L. K. Burcham, Field Packing Co., Owensboro, Ky., said the best way to increase the consumer demand for pork is with meat-type hogs, and the best way to compare hogs from different areas is through carcass contests.

He indicated that uniform carcass contest procedures are needed because differences in the manner in which hogs are evaluated, yields are figured and the proportion of the more valuable cuts are expressed could change the placings at different shows. This prevents producers from determining how their hogs would compare with those from other areas.

Burcham offered these recommendations: 1) all contests should adopt the new certification standards (29-in. length, 4-in. loin eye, 1.6 in. of backfat or less), 2) all hogs should be weighed before slaughter, 3) they should be dressed the same to figure carcass yield, 4) cooler shrink should be figured in the same manner and 5) a uniform trim should be used on all cuts.

The simplest form of a carcass contest is better than none, according to a talk prepared by J. C. Hillier, Oklahoma State University. Because of a last-minute conflict, Hillier could not appear at the conference and his talk was read by Carroll Plager, Geo. A. Hormel & Co., Austin, Minn., chairman of the carcass contest workshop. Following are highlights of the talk which presented the judge's point of view.

Contests that compare carcass length, backfat, unadjusted gross yield and loin eye measurements are helpful because they can be held with a minimum of facilities and time. However, they leave much to the discretion of individual judges.

Lacking in contests of this type are factors that are necessary to consider if improvement in swine values is to move forward at a maximum rate. Ignored are such factors as dressing percentage, amount of trim along the underline (jowl, belly, crotch and lower ham) and evaluation of individual cuts.

In the most useful type of contest, the carcass is broken down into wholesale cuts and each cut is trimmed in a uniform manner and weighed. Often the product is evaluated as wholesale cuts and price adjustments are made on the basis of excellence of the individual cuts. Percentage yields of the various

cuts can be calculated.

SIMPLE MECHANICS: A college meat specialist, E. A. Kline, Iowa State University, listed the following factors that serve as indicators of quantitative differences in meatiness of hogs: live weight, carcass weight, dressing percentage, carcass length, carcass backfat, loin eye area, percentage of lean cuts, percentage of ham and loin and cutout values

Stating that carcass contests should allow the college meat researcher to work with the packer in evaluating pork carcasses and should assist in accelerating the meat-type hog production program, Kline called for simple contest mechanics in order to obtain packer cooperation and insure a flow of understandable, usable information to the producer.

Included in the carcass contest workshop summary report were these areas of agreement:

1) The weight bracket for carcass contest entries should be relatively narrow and in the range of top market weight hogs.

2) All contest entries should be required to meet certification carcass standards to become eligible for

3) All carcasses should meet quality standards for firmness.

4) Premium awards for carcass [Continued on page 31]

TABLE	1. ANTE	MORTEM AND POS Ante Mortem Inspectio		INSPECTION OF	ANIMALS, FISCAL	YEAR 1960 . ost Mortem Inspection	
Calves Sheep Goats Swine Horses ²	Passed 18,375,261 4,972,727 13,443,742 61,007 70,450,427 66,929 107,370,093	Suspected 79,434 2,635 4,138 18 44,276 42 130,543	Condemned 1,807 733 698 5 983 22 4,2483	Total 18,456,502 4,976,095 13,448,578 61,030 70,495,686 66,993 107,504,884	Passed 18,399,652 4,954,816 13,381,866 60,043 70,385,428 66,637 107,248,442	Condemned 54,667 20,480 65,914 982 109,009 332 251,384	Total 18,454,319 4,975,296 13,447,780 61,025 70,494,437 66,969 107,499,826

"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post mortem inspection.

Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats and swine are slaughtered and their meat handled and prepared.

Includes 683 previously suspected animals that died in pens.

Fiscal 1960 Was MID's Busiest Year Ever

HE IMPACT of the Humane Slaughter Act on plant facilities, and continued growth in the number of meat packing and processing plants operating under federal inspection, are reflected in the summary of activities for the fiscal year ended June 30, 1960, just released by the Meat Inspection Division, U. S. Department of Agriculture. Fiscal 1960, which marked the 54th year of continuous federal meat inspection service under the act approved June 30, 1906, was the MID's busiest year ever.

At the end of the fiscal year, inspections were being conducted in 1,396 establishments located in 572 cities and towns, a gain of 62 plants over fiscal 1959. Of this total, 535

TABLE 2: MEAT AND MEAT FOOD

slaughtering establishments and 861 were engaged in meat processing only, compared with 529 slaughtering establishments and 805 meat processing plants in 1959.

The MID reviewed drawings and specifications for 1,167 projects involving new or remodeled structures to determine whether the construction and facilities complied with federal requirements for slaughtering and meat processing establishments. "This is the largest number of projects ever handled in a fiscal year. considerably exceeding the next high year, 1959, when 1,058 projects were handled," the agency noted. "Because they did not meet the requirements, 136 projects were not approved. The 1,031 approved projects represent approximately \$74,000,000 worth of construction and equipment" (compared with \$71,000,000 for 772 approved projects in 1959).

Drawings for 120 new establishments were included in the projects approved in 1960. Of these new plants, 44 were located in towns or cities where federal meat inspection was not then maintained.

"In order to be able to comply with provisions of the Humane

¹Canned product less product for Department of Defense.

Slaughter Act which became effective July 1, 1960," the MID explained, "there was a great deal of activity in the field of construction and facilities, especially in the case of hog slaughtering plants and, to a lesser degree, plants handling sheep, calves and goats. Humane handling of such species generally involved new runways, restraining devices for electric stunning or tunnels for chemical immobilization, bleeding conveyors, etc. Humane slaughter of cattle and horses did not, as a rule. require special plant facilities other than a stunning device since the stunning may be performed in the standard type knocking pen. At the close of the fiscal year, most slaughtering plants had received approval of facilities for humanely handling animals."

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Great interest in new building materials, new processing equipment and improved operating techniques was shown by packers and manufacturers during the year, the MID said, adding: "Approval was granted for the use of numerous new type wall surfacing materials, and many new, highly efficient slaughtering

[Continued on page 20]

FISCAL YEAR 19	Pounds
Placed in cure:	Footius
Beef	162,071,306
Pork	
Other	
Smoked and/or dried:	0,010,001
Beef	52,180,596
Pork	9 630 090 399
Cooked meat:	2,030,020,022
Beef	86,495,612
Pork	286.114.728
Other	2,370,112
Sausage:	0,010,114
Fresh finished	270.839.932
To be dried, or semi-dried	136,175,269
Frankfurters, wieners	679,631,366
Other	659,267,089
Took head sheem	000,201,000
Loaf, head cheese, chili con carne	202,822,712
Steaks, chops, roasts	608,599,497
Meat extract	3,208,242
Sliced bacon	
Sliced other	
Hamburger	209,841,027
Miscellaneous meat product	190,715,760
Lard:	100,110,100
	2,197,280,219
Refined	
Oleo stock	
Edible tallow	329,359,123
Rendered pork fat:	0.00,000,120
Rendered	89,608,044
Refined	53,706,465
Refined	00,100,100
animal fat	753,645,944
Oleomargarine containing	100,010,011
animal fat	178,143,749
Conned and dust	0 045 000 050
Horse meat products: Cured Chopped	1.189.323
Chopped	7,566,083
Conned home ment	9,138,921

the products may have been in-ind recorded more than once on of their having been subjected than one processing treatment curing, smoking and slicing.

TABLE 3. MEAT AND MEAT FOOD PRODUCTS CANNE		FEDERAL INSI	PECTION,
Product	Quen'i'v (pounds)	3 lbs. or over	Under 3 lbs.
Luncheon meat	297,209,830	153,945,316	143.264.514
Canned hams (whole or fractional)		281.832,436	8,326,937
Beef hash		3,997,571	67,430,971
Chili con carne	139,142,033	9,904,475	129,237,558
Viennas	57,638,795	2,476,058	55,162,737
Frankfurters or wieners in brine or sauce	2,770,496	223.814	2,546,683
Deviled ham	10,639,380	218,329	10,421.05
Other potted deviled meat food products	29.637.129	309.657	29,327,47
Tamales	33,331,230	2,543,497	30,787,73
Sliced dried beef	3,100,845	304,980	2,795.86
Chopped beef	7,203,378	23,550	7,179,82
Meat stew (all types)	105,650,983	1.843,754	103.807.22
Spaghetti meat products (all types)			120,819,78
Tongue (not pickled)			1,149,68
Vinegar pickled products	25,612,114	9,791,999	15,820,11
Sausage		3,311	6,258,50
Hamburger, roasted or corned beef, meat and gravy		6,700,139	44,747,30
Soups		19,413,061	511,149,05
Sausage in oil	9,578,815		4,220,11
Tripe		42,500	4,037,03
Brains		52,800	2,250,73
Canned loins and picnics		32,237,722	1.957,21
All other products containing:			
20% or more meat and/or meat by-products	83.214.547	5,912,230	77,302,31
Less than 20%			242,990,72
Canned horse meat			9,105,22
TVITAT			1.632.096.36

Here's How to Obtain Federal Inspection

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5, 1960

CHIEF STAFF officer for facilities, Dr. J. S.
Stein (left) and
Dr. W. R. Kidwell, staff officer, discuss drawings for new
s laughtering
plant submitted
by applicant for
meat inspection.



HILE the physical standards for federal meat inspection are the highest in the world, the "test" for qualifying is simple. If an applicant, intending to sell interstate or to a federal agency, builds or remodels a plant that meets the standards, he's "in." If the plant doesn't comply, he hasn't been following some well-charted directions that are designed to assure efficient sanitary and inspection facilities.

No minimum percentage of production must be destined for sale across state lines, as has sometimes been alleged, in order to qualify for the service. It's enough if the applicant plans to sell some product in interstate or foreign commerce or to a federal agency, even though the federal agency may be situated in the same community or state. Nor must an applicant travel to Wash-

ington, D. C., to present his case to the Meat Inspection Division, U. S. Department of Agriculture, or have MID officials visit the site as the plant takes shape (although they sometimes make such visits on request). For greatest efficiency, the procedure can all be handled on paper until a final on-the-spot check before inspection is granted.

The road to federal inspection usually begins with a letter to the MID describing a proposed operation and requesting information, according to Dr. J. S. Stein, chief staff officer for facilities. If the proposed business requires or entitles the seeker to federal inspection, he is furnished a simple form—a single sheet printed on both sides—on which to make formal application.

In addition to such questions as the name, address and form of organization—corporation, partnership, individual, cooperative association, etc .- of the concern applying for inspection, the application form asks for an estimate of the average number of operating days per year, hours per week and hours per day and for an estimate of average weekly volume of operations when inspection is inaugurated. The latter estimate is broken down into the number of the various species of animals to be slaughtered, total quantities of various products to be processed and volume (pounds) of the different fresh meat and processed items to be disposed of in 'interstate commerce," using the broad meaning of the term.

HANDBOOK ON FACILITIES: Detailed information describing and illustrating physical requirements for plant and equipment also is provided in a booklet sent to applicants. Due out this month is a new hand-



INDUSTRIAL SPECIALIST Charles J. Dolkos revises submitted drawings for proposed plant in accordance with Dr. W. R. Kidwell's instructions. To expedite matters, plans often are modified by MID officers, then approved.



MICROFILM RECORD of plant drawing is selected from the MID files by Joseph Paul, industrial specialist.

book, "Federally Inspected Meat Packing Plants—A Guide to Con-struction, Equipment and Layout," which represents a complete revision of the booklet that the MID has been sending to applicants. The change in format has improved the effectiveness of the publication in providing information about federal requirements to the meat industry, its architectural and engineering associates, and the inspection force.

If the applicant decides to proceed with plans for inspection, blueprints of drawings with specifications, in triplicate, fully and clearly illustrating the plant as he proposes to have it constructed and equipped, must be sent to the MID at Washington, D. C., with the application for inspection, in duplicate. Blueprint drawings are preferred since they are most suitable for converting onto the microfilm records that the MID keeps of all approved facilities.

A few applicants have been able to prepare their own drawings and specifications. However, because of the specialized knowledge required to design and construct a well-arranged meat packing plant, the MID recommends the employment of a competent architect or engineer experienced in laying out plants for operation under federal meat inspection. A list of architects and/or engineers who have prepared approved drawings is available.

Drawings received by the MID are checked carefully by Dr. Stein or Dr. W. R. Kidwell, staff officer for facilities, who suggest revisions where needed. To expedite approval, the drawings often are modified at MID headquarters if no major changes are involved and, as modified, are approved. The MID officials frequently have been able to suggest changes that have resulted in more efficient operations as well as improved sanitation and inspection procedures. (As noted in the summary of the division's fiscal 1960 activities, reported in this issue, drawings and specifications for a record-high 1,167 projects involving new or remodeled structures were reviewed during the past year and 1,031 of these, including plans for 120 new plants, were approved.)

All equipment and material that will or may be in contact with edible product must have MID approval. New material is cleared for toxicity, physical usefulness and durability. Toxicity could pose a danger even in ceiling and wall materials because of the possibility that water might drip from the surface and contaminate product, explains Dr. Stein.

The applicant with approved plans



R. H. PHILBECK (left), chief staff officer for chemical control, advises Dr. J. S. Stein about chemical acceptability of a proposed wall material.

is free to start construction at any time, but he is asked to keep the inspector in charge of the appropriate MID station informed from time to time as to his progress so inspectors can be assigned at the proper time and there will be no delay in furnishing the inspection.

FINAL STEP: When the plant and premises have been made to conform to the approved drawings and specifications and the plant is in readiness for the inauguration of inspection, the applicant notifies the inspector in charge and an examination is made to see whether everything complies. The applicant also must submit to the inspector in charge a recent report from the public health agency having jurisdiction over the water supplies in the area stating that the water supply has passed certain prescribed tests for potability and a report from the agency with jurisdiction over local sewage disposal stating that the proposed sewage system is acceptable. With everything in order, inspection is granted and an establishment number assigned.

The MID has four geographical areas headed by assistant directors, who are in charge of field activities. The areas are divided into a total of more than 110 meat inspection stations headed by inspectors in charge, who supervise the work of over 3,000 veterinary and lay inspectors. When inspection is granted, the assistant director and the inspector in charge work out the program for the establishment. The state line then disappears as a marketing barrier.

Well before the applicant expects inspection to begin, he submits sketches of his proposed labels for approval. A new booklet on the MID marking and labeling program explains and illustrates these requirements for inspected establishments.

MID's Busiest Year

[Continued from page 18]

and processing departments were included in the approved projects."

Other MID activities also increased during the year. In the label control program, approval was given to 39,669 new labels and sketches for proposed labels for use at inspected establishments, compared to 37,923 in 1959, and 850 labels were approved for meat and meat food products intended for importation, against 1,240 in 1959. Because they did not comply with labeling requirements, approval was withheld from 2,854 labels and sketches.

The seven MID chemical control laboratories examined 67,817 samples of meat, meat food products and materials used in the processing of meat or meat food products during the 1960 year, against 57,614 in 1959, to determine compliance with MID requirements or other federal specifications. "Because of adulteration, unfitness for food or other deviation," 4,195 of the 1960 samples were found not in compliance.

The chemical control staff gave technical direction to the seven field laboratories and reviewed numerous proposals to use new chemical additives, packaging materials and new processing procedures, the MID said. In considering the use of a chemical substance or new process, the agency explained, the staff members "drew upon various sources for scientific information; however, the responsibility for a final decision rested with them. Disposition of such proposals were made by them on the basis of their findings. For those requiring toxicity studies and chemical investigation for the purpose of demonstrating their suitability, they prescribed the nature and scope of the studies to be undertaken and appraised the data after completion.

About the only MID activity that declined during the year was animal foods inspection, which was conducted in seven plants located in seven cities in 1960, against 13 plants in 13 cities a year earlier. Production of certified canned animal food or canned or fresh frozen food component was 312,040,986 lbs. in the latest year, against 358,094,642 lbs. in

fiscal 1959.

More than 107,000,000 animals (see Table 1) were inspected in 1960, about 8,000,000 over the '59 total. The volume of meat and meat food products prepared and processed under MID supervision (see Table 2) and the quantity of meat and meat food products canned under federal inspection (Table 3) also increased.

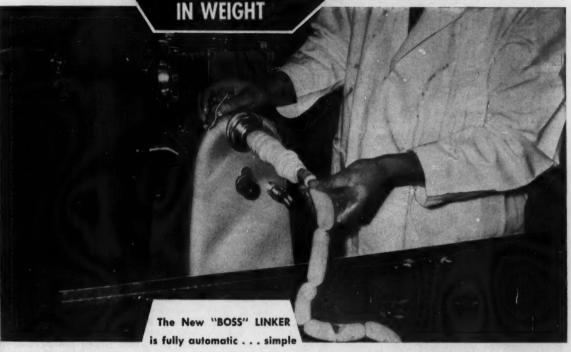
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- 85 to 126 LINKS Per MINUTE
 - 1 INCH to 1 LB. LINKS
 - LINKS UNIFORM

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weight . . . highly portable . . .
occupies a minimum of floor space.
Easy to clean . . . stainless steel contactparts insure sanitary operation . . . can be
used with any make or size stuffer. Rugged,
built for long life . . . has 2 H.P. motor . . .
Patent Applied For . . . all repair parts are now
available at The Cincinnati Butchers' Supply Company.

FOR DEMONSTRATION IN YOUR PLANT, WRITE TO:

THE Cincinnati BUTCHERS' SUPPLY COMPANY

Quotations sent on request. Please specify voltage... make and size of stuffer in your plant when writing.



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ER 5, 198 THE NATIONAL PROVISIONER, NOVEMBER 5, 1960



HER SUPERMARKET CART...



What's your product? Fish or fowl, meat or margarine, pizza or pastry, fruit or vegetable . . . whatever it is, Frick has the proper equipment to cool, freeze or store it, right up to the moment it's dropped into the customer's supermarket cart.

For example, the Kroger Company's food distribution center at Solon, Ohio, is Frick-equipped. Serving 76 Company stores, the meat cooler holds 700 head of cattle. Other coolers accommodate sausage, pork, smoked meats, poultry and bananas. Frozen foods of all types are stored in two 280 by 100 ft. freezer rooms kept at zero.

If your product requires refrigeration or freezing, we'd like to talk with you. A Frick engineer will be glad to discuss your problems. No obligation at all: write

Frick Company • Waynesboro, Pennsylvania

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LEFT: Billy McCasland, sales manager, Spra-Gro Liquidfeed Co., and Jack Winton, general manager, Rancho Packing Co., both of Clovis, N. M., examine the small kidney knob and scant internal fat on a well-finished carcass fed in the private brand program. CENTER: Partial display of newspaper ads featuring the private brand beef. They represent various interests backing the program, including the packer, feed distributor and retail stores. RIGHT: Retail store features the private brand beef in a prominent place on its front windows.

Packer and Retailers Score With Private Brand Beef

R ANCHO Packing Co. and Spra-Gro Liquidfeed Co., both of Clovis, New Mexico, have combined in a merchandising drive to promote a private brand of beef based on the specific type of feed supplement given to the animals in the feedlot. Six supermarkets in the Clovis area, including a unit of a national chain, are featuring this brand of beef and report that sales have increased up to 30 per cent with excellent consumer acceptance for the branded meat.

The key to this controlled brand program is the feedlot operation in which the cattle are finished. For at least 100 days the animals are fed a diet including Morea, a liquid supplement manufactured by U. S. Industrial Chemicals Co. and Feed Service Corp. of Crete, Neb., the developer and inventor. Animals fed this liquid supplement along with grain, roughage and minerals develop meat with smaller muscle fibers which are claimed to be more tender. While the fat covering is thin, the muscles are flecked with fat, assuring tenderness in virtually every cut.

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ER 5, 1960

Bill Jameson, a 21-year veteran of the retail meat business and market manager at Jameson's Highland Supermarket of Clovis, is one of the strongest supporters of this last claim. He comments that the Morea brand beef has such excellent marbling in the chuck that it should be classed as a tender cut and suitable for dry heat cookery. Prior to specializing in Morea brand beef, he generally trimmed about 150 lbs. of waste fat from the sides he bought each week. While this fat cost him about 43¢ per pound, he received only 2¢ per pound for shop fat sold to the rendering company and thus suffered a net loss of 41¢ per pound and over \$61.50 per week. Jameson claims he has not accumulated 150 lbs. of waste fat in the 10 weeks since switching to

Morea beef.

Because of the smaller loss from fat trimming, more desirable tender meat and better muscling, the market is able to obtain a gross of from 31 to 32 per cent on the

carcass against the former 23 to 24 per cent, Jameson reports. One rib eye hanging in his cooler during the NP field visit measured 5.24 in. \times 2.75 in. with a fat covering of 0.25 in.

Jameson and the other retailers featuring this private brand of beef had to be sold on the idea, reports Jack Winton, general manager, Rancho Packing Co. As a first step the Rancho officials, including T. E. Willmon, jr., president and local banker, and Jerry Christmas, plant manager, had to be convinced of the advantages of Morea-fed beef. However, after the program had



BILL JAMESON, market manager for Jameson's Highland Supermarket, and Jack Winton, general manager, Rancho Packing Co., point out the marbling in the chuck of the Morea-fed beef that gives the cut tenderness.

been explained by Billy McCasland, sales manager for Spra-Gro Liquidfeed Co., the packer ran several cutting tests to determine the soundness of the claims and then embarked on a merchandising program in con-

junction with the feed supplement distributor.

A basic feature of the program is the identification of acceptable carcasses with the Morea brand roller which remains in the exclusive possession of the feed distributor. The program is sold to the feedlot operator primarily on the economies of using the liquid supplement in finishing cattle with the understanding that if the carcass makes the satisfactory levels of grade and yield, as determined by the packer and the feed distributor, the rancher will be paid 2¢ per pound premium for the animals rolled.

Private branding has a two-fold advantage for Rancho, reports Winton. First and foremost, the program



HAROLD BRAZILE, meat market manager for Safeway at Clovis, shows the manner in which the branded beef is packaged. Each piece has foil sticker for identification.

places the firm's carcasses in an exclusive brand class which belongs to the packer. The meat is removed from the "beef is beef" category and the firm gains a trading advantage in that it has something that is "different" and can be described as "better." The packer reports he is able to merchandise his private brand of beef at 1¢ to 2¢ per pound over the comparable price for the weight

range in the U.S. Choice grade.

Second, the expense of obtaining government grading is avoided. When a plant slaughters about 75 head of cattle per week, the unit cost of having them graded generally cannot be recaptured, says Winton. Furthermore, grading is now done from the realistic standpoint of block cutout value. At times as high as 30 per cent of the carcasses are rejected, but generally about 90 per cent make the grade, reports McCasland, a New Mexico University animal husbandry graduate and member of the school's meat judging team. Business prudence demands that the grading and branding be done objectively since any tampering with quality standards would quickly destroy the consumer esteem won for the beef.

To back up the retailers, Rancho Packing and Spra-Gro ran a series of newspaper advertisements stressing the tenderness of Morea brand beef. Spra-Gro conducts its own TV and radio spot advertising which, while aimed primarily at feedlot operators, ties feeding in

with the tenderness of the beef.

As the program gained acceptance among retailers,

the manufacturers of Morea furnished the local firms with store display material and with foil heat-sensitive stickers that are affixed to the individual packages of meat placed in the self-service counters. Since all stores in the city do not feature this beef, the retailers themselves have begun to promote the private brand in their food advertising.

Commenting on the powerful appeal of the branded beef, Howard Cox, owner of Howard's Food Market of Clovis, says that customers come back for a good steak much more readily than they do for a can of beans. He also reports that he is selling about a carcass and a half

more per week than he did previously.

The pulling power of the private brand beef also is affirmed by R. B. Ingram, owner, and Wayne Harris, market manager, of the Piggly Wiggly Store in Clovis. The store conducted a three-week test before standardizing on the private brand beef. In the store's selfservice case Morea beef was sold alongside packaged U. S. Choice beef at the same price level. Both kinds of packages carried a brand; the government-graded beef had a sticker with the packer's name and the statement "U. S. Choice." Harris reports that Morea beef has consistently outsold the government-graded product by three to one. During the test period Morea beef grossed 10 per cent better than the government-graded beef.

An increase in beef sales also is reported by Harold Brazile, market manager for Safeway Stores at Clovis. He now moves from two to three more cattle per week. An additional advantage has been gained because both quarters can be moved in general equilibrium, even though occasionally one will go ahead of the other. He attributes this to the greater tenderness of the fore-

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quarter cuts from the Morea beef.

Safeway store manager Kenneth Roper comments that the unit has been featuring Morea beef for about 30 weeks and that buying traffic throughout the store has increased during this period. Beef sales have moved up to about seven cattle per week, an increase of 30 per cent. Brazile notes that the store has not received a single complaint about its beef during the period it

has been selling Morea-fed product.

The branded beef has helped the packing company to merchandise other products, according to Winton. The firm slaughters about 75 head of cattle and 150 hogs per week and manufactures about 4,000 lbs. of sausage and 5,000 lbs. of smoked meats. The line of selfservice items has been expanded to include a 2-lb. package of sliced bacon in a window carton. A. U. S. Slicer has been acquired and luncheon meats and bologna are being packed in 7-oz. vacuum pouches. A Cryovac unit is used to pack smoked butts and the packaging of this product has improved salability.

The company also makes several kinds of pork sausage which are packed in cotton bags. Bags of different color are used to identify the products by seasoning

level, etc.

The firm has a combination killing floor on which the same Kentmaster saw is employed to split both cattle and hogs. The scalding tub and portable dehairing machine are mounted on casters and are moved out of the center section of the floor during the cattle dressing operations.

Approximately half of the cattle dressed by the firm are Morea fed and graded. The firm hopes to slaughter all Morea beef as soon as the feedlot supply is expanded and will then expand into other New Mexico markets. The company has proceeded slowly in building up distribution of Morea beef since it is determined continue to supply each retailer with the private brand beef once the initial sale has been made.

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THE NATIONAL PROVISIONER, NOVEMBER 5, 1960

25

Interested Packers Flock to Varied Seminar Sessions at Detroit Meeting

NVIOUS probably was the attitude with which many of the members of the central division of the National Independent Meat Packers Association left their meeting in Detroit last weekend (October 27 and 28).

They embarked homeward from a final informal session in which they had seen multi-thousand-dollar automobiles assembled more slowly and profitably than their own production lines disassemble hogs and cattle. In the Cadillac division plant of General Motors the group saw one of the most effective combinations of automation with manual skill found in industry today.

The central meeting was attended by more than 200 industry representatives and most of the time was spent in informal seminar sessions on sales and advertising, the Packers and Stockyards Act, federal meat inspection, federal grading, sausage, accounting, beef and hides and the services that NIMPA offers to its members.

SALES-ADVERTISING: the leadership of Fred Sharpe, NIMPA director of sales training, the discussion ranged widely over the whole field of moving product from the plant to the consumer's table. The interchange focused attention on several troublesome points, one of them being the increasing pressure for advertising allowances which retailers are exerting on packers. In some cases packers are being forced to sacrifice their own brand advertising to support the promotional efforts of dealers whose business they must hold.

P & S ACT: Problems connected with the purchase of livestock aroused considerable heat at this seminar. Some actions of auction markets were criticized sharply, such as the sale of livestock at receipt rather than time-of-sale weights, and one packer expressed determination to eradicate such practices, even though the USDA P & S Division may take a handsoff attitude. He pointed out that the advice to "patronize other markets" is silly and impractical when alternative sources of supply are outside the economic range of the packer.

FEDERAL GRADING: The open-

ing of this Pandora's box freed the usual flight of illusions, irrelevancies, pet peeves, hobby horses, personalities and some down-to-earth expressions of fact and attitude. E. Fred Greene, assistant chief of the USDA meat grading branch, made it clear that the Department in investigating and, possibly proposing, the addition of the cutability factor to the grading program, is not carrying forward its own crusade, but is doing its duty in studying the suggestions of producers and others for improvement of the service. He also suggested procedures by which individual packers or groups should present their views on grading to the U.S. Department of Agriculture.

Because of the imminence of the American National Cattlemen's Association conference on grading, central division members interested in beef, as well as Lester Bookey, cochairman, and other representatives of NIMPA's beef committee, carried the discussion of grading into the beef and hides seminar on Friday.

It was decided to stay with a "pat hand," that is:

To oppose any change in the present system of federal grading.

In doing so the group went on record against certain forces: 1) Those who want to abolish federal grading of beef; 2) Those who want to add the cutability factor to the grading system, and 3) Those who would modify the grading standards for regional and/or temporary advantage without regard to the overall interests of the industry.

Although standing pat, representative packers emphasized their belief that federal grading standards must soon be modified to encourage production of beef which is more satisfactory to the consumer.

SAUSAGE: Linear programming is a long term, but it is merely a swifter and more accurate way of doing the trial-and-error, by-guess-and-by-golly job of formulation figuring that sausage supervisors have performed for years.

Consultant Emerson Moran pointed out that in addition to the advantages of speed and economy, linear programming usually gives the user better control over product quality and sometimes demonstrates the usefulness of meat materials which have been ignored by the sausage maker.

ACCOUNTING: In a brief talk on "Forecasting for Profits" which preceded the meeting of the NIMPA Accounting Conference, Norman Brammall of Food Management, Inc., urged packers to adopt the budgetary approach to obtain better control over their operations and to avoid the wide swings in profits which occur from year to year.

SERVICES: Walter Hodes of Eugene M. Klein and Associates, Cleveland, and Francis A. Gardner of Maginnis and Associates, Chicago, answered questions from NIMPA members and guests on details of the NIMPA-sponsored pension and profit-sharing program and the "disability benefit" and major medical plan available to members.

The nominating committee recommended—and the members unanimously concurred in—the re-election as directors, for terms extending to the annual meeting of 1964, of Ed Liebmann, Liebmann Packing Co., Green Bay, Wis.; Floyd Segel, Wisconsin Packing Co., Milwaukee, and R. Dewey Stearns, Peet Packing Co., Saginaw, Mich. Alan Braun's term as vice president extends to next year. The members also ratified a committee proposal to hold the 1961 meeting of the central division in Cleveland, Ohio.

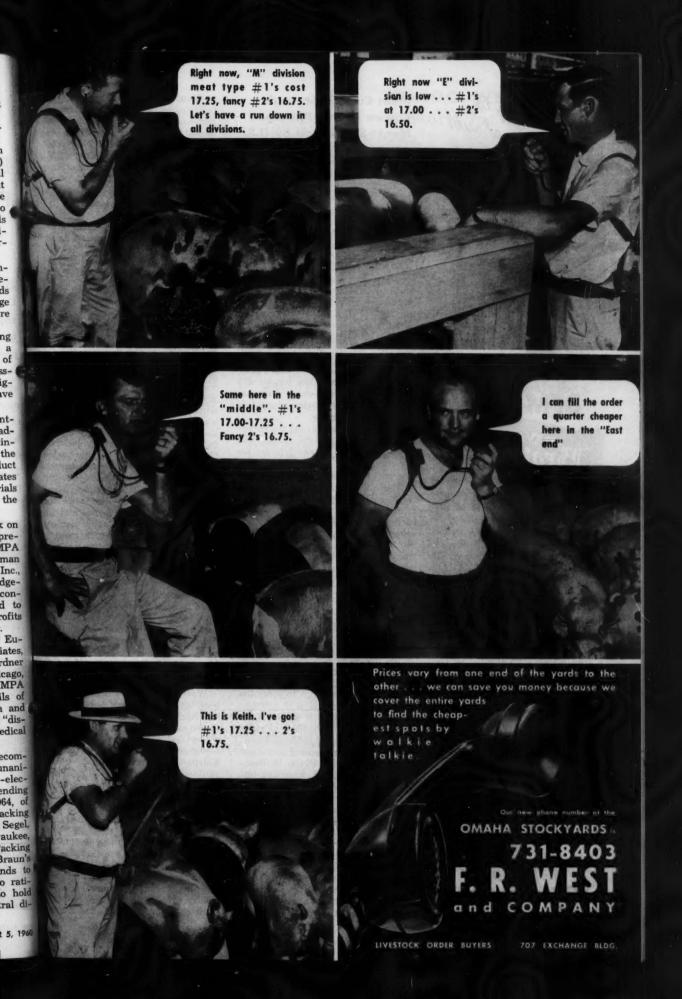
What's the Status of State Meat Inspection?

Five PROVISIONER articles surveying and evaluating the meat inspection laws and regulations of the 50 states have been highly praised throughout the meat packing industry. The articles constitute the only authoritative source of information on this important subject.

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Meat Cutters' St. Louis Ban on Packer-Packaged Meats Scrutinized by U.S.

The "cracker barrel" clause that prevents St. Louis food stores from handling most packer-level prepackaged meats is being investigated by the U. S. Department of Justice as a possible violation of federal anti-trust laws.

The clause in the work contract of Local 88, Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, caused considerable controversy when the retail local, headed by Nicholas M. Blassie, began enforcing the prohibition in 1956 in all the major chain and independent food stores. The stores and retail meat cutters are forbidden to handle any prepackaged meats that were not prepackaged regularly outside the premises prior to October 2, 1950. The biggest development in self-service items has occurred since that time, including prepackaged sausage.

In announcing his strict-enforcement edict early in 1956, Blassie said he was fighting to keep jobs for his men and "can't be worrying about the packinghouse people."

The international union in Chicago, then headed by the late Earl Jimerson, tried to stay the ban by pointing out that it violated an agreement signed October 18, 1950, by Local 88 and Local 545. which is the Amalgamated's Packinghouse local in St. Louis. In the 1950 pact, Local 88 agreed to handle all prepackaged meat produced by the packinghouse local. However, Blassie didn't budge from his strict-enforcement position.

A four-man fact-finding committee, made up of two representatives of the retail side of the international union and two representatives of the packinghouse side, was named by Jimerson in an attempt to solve the controversy.

In the meantime, a similar contract clause in California was ruled to be in restraint of trade and contrary to state and federal anti-trust by Superior Judge Philip H. Richards of Los Angeles, who was upheld on appeal. Four retail locals of the Amalgamated had sought to enforce the contract ban against about 120 retail food markets in Southern California.

Blassie's ban continued in St. Louis, however, and so far has never been taken to court.

The Amalgamated added another retail representative to its fact-finding committee after several months, giving the retail side a 3-

to-2 voice. In its final report to the international's executive board, the fact-finding committee said it had found that the work involved was within the jurisdiction of the retail local and recommended that no action be taken. The issue apparently was buried until the latest development at the federal level.

The current investigation by the Justice Department is under the direction of Robert Bicks, head of the anti-trust 'division. He has assigned Paul A. Owens, assistant chief of the department's general litigation section, to conduct the inquiry.

Grading Proposals

[Continued from page 13]

increase in the price of meat to consumers, the resolution says, and the union "will oppose any scheme for the arbitrary downgrading of present grades." The union will support or oppose any suggested changes in grade standards "on the basis of whether such changes specifically and truly provide a better and more clear-cut standard of quality for the consumer," the resolution declares. "Several years ago," the union statement says, "the requirements for Prime grades were relaxed to put more meat into this category. Now, the attempt is made to relax the standards for this top grade and for Choice even further. This process could go on until so much meat is put into the two top quality categories that the grades become meaningless as a means of judging.

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"As far as the fat on top grade meat is concerned, this is a factor toward making the meat more tender. The top grades of meat should be tender. There is no getting away from this fact."

New Meat Recipe Book Timed for Holiday Giving

"Year 'Round Meat Recipes," new book on meat cookery published by the National Live Stock and Meat Board as a promotion piece for processors and retailers, is making its appearance just at the right time to distribute to customers as "thank you" gifts during the Christmas season or to send to friends and relatives as Christmas greetings, the Meat Board points out.

The 40-page, brightly illustrated book contains more than 70 meat recipes. Size of the book is 5 in. x 6¾ in. Generous space is provided on the four-color front cover for the imprinting of firm name, address and telephone number or a personal holiday greeting. As a new feature, extra space on the back and inside

covers is available for a company advertising message.

Also available from the Meat Board are high quality envelopes in which the books may be mailed, together with a decorative holiday greeting tab.

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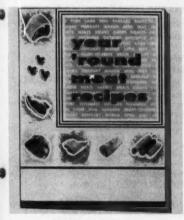
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5, 1960

While "Year 'Round Meat Recipes" is especially timely as a tie-in



FRONT COVER has space for imprint.

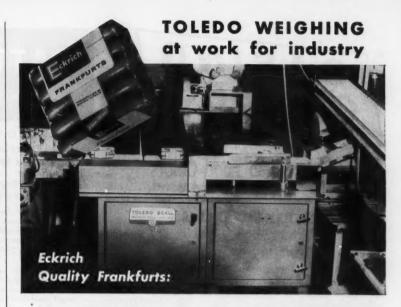
with the industry's annual "Give Meat for Christmas" campaign, it is appropriate for distribution throughout the year. The Meat Board suggests using the recipe book as an advertisement at store openings, exhibits, cooking schools and other affairs and to build goodwill with women's clubs and other groups.

The recipe book is available for \$10.95 per 100, with no additional charge for the imprinting. The envelopes for mailing are \$1.25 per 100, and the slip-on greeting tabs also are \$1.25 per 100. Ad rates begin at \$13.50 per 1,000 for a back cover.

Additional information may be obtained from the National Live Stock and Meat Board, Publications, 407 S. Dearborn st., Chicago 5, Ill.

Election Scare Charged

International officers of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, charged this week that certain unnamed meat packers were trying to scare our members into voting Republican next Tuesday." Said international president Thomas J. Lloyd and secretary-treasurer Patrick E. Gorman: "Letters to our members from some employers have threatened loss of jobs and higher food prices in the event of a Democratic victory Tuesday. If any employer thinks that he can scare workers into voting for the candidate of management's choice by such tactics, he is wasting good ink and



How TOLEDO Automatic Checkweighing assures accurate package weights, speeds production!

With the squeeze on meat packing profits, the drive for lower costs and better efficiency never ends. Peter Eckrich and Sons, Fort Wayne, Indiana, is a case in point.

ECKRICH has installed a Toledo 9457 Checkweigher (shown



TOLEDO 2151 FLOOR SCALES in Eckrich's shipping room help fill salesmen's orders on a production basis. Each scale has an input station for imprinting the route number; a control station for taring of weight of the rack. Even though the items making up the order are loaded on the rack cumulatively, each item is automatically listed on the tape at its net weight.

above) to automatically (1) weigh each 1 lb. package of frankfurts, (2) reject those over or under a tolerance zone within an accuracy of 1/32 oz., and (3) count the o.k.'s, overs and unders. This Toledo's accuracy and dependability enable Eckrich to report average production through the checkweigher at 55 packages per minute. And the o.k., over and under count guides the stuffing operation to assure most uniform control of frankfurt weights.

In Eckrich's shipping room three Toledo 2151 Floor Scales are equipped to transmit weights to machines that list individual weights of items on tape as racks are loaded, giving both speed and accuracy in filling orders beyond any method previously used.

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THE NATIONAL PROVISIONER, NOVEMBER 5, 1960

Swine Industry Meeting

[Continued from page 17]

entries should be equal to or greater than premiums offered in the live divisions at the same show.

5) The American Meat Institute should supply a set of pork product prices based on averages for a reasonably recent period of time. These prices would be applied to pork cuts in all U.S. evaluation contests.

In a general session talk on "The Swine Industry Ten Years From Now," Dr. W. P. Garrigus, head of the animal husbandry department, University of Kentucky, pictured the hog of 1970 as a fast-growing, meaty, efficient converter of feed to pork and an animal that will be marketed at lighter weights than today.

Garrigus predicted: "In 1970 we may well expect to have our brood sows raising 25 pigs in 21/2 litters per year. These pigs will be weaned at 35 days and marketed at 135 days of age, weighing 170 lbs. and yielding trimmed hams and loins approximating in weight those from our present 200-lb. hogs, but surpassing them in tenderness and eye appeal.

Each pound of gain will require only 21/2 lbs. of feed. Lower costs of production and processing will enable pork to 'slug it out' with broilers in the self-service meat market, with average per capita consumption of pork rising 20 per cent to an average level of 78 lbs. annually.

PACKER COSTS: In declaring that one-third of the slaughter hogs in 1970 will be marketed at under 175 lbs., he noted that the actual dollars-and-cents cutout value of such hogs more than justifies the increased packer killing and processing costs, and that packers are reporting some consumer resistance to certain cuts from modern, heavymuscled hogs killed at around 220 lbs. due to the heavier weight of these individual cuts.

Speaking on "How Big is the Foreign Market for Pork Products?" Herman C. Aaberg, director of livestock, American Farm Bureau Federation, declared:

"The current opportunity for expanding U. S. exports of pork and pork by-products constitutes a potential sufficient to provide a price support program for the swine industry greater than could be achieved by any other effort. The export potential, if developed, should create a new market capable of doubling or trebling the present pork and lard exports . . .

In addition to quality and volume, he said, the industry has what the buyer wants-a good combination of ingredients to launch a successful program. But success will not be patterned after programs of the past. It must be based on an entirely new evaluation of markets abroad and will be dependent upon how seriously and competitively the industry approaches these markets.

Aaberg added that the U.S. has not sold more pork abroad because "we have been in the main poor merchandisers, almost to the extent that the pork export program has been nothing more than a stepchild in relation to our total market program and void of imaginative selling. We have depended too much on peddlers."

He said the opportunity for increased foreign sales is based on: improved economic conditions and new customers; development of retailing and merchandising along U.S. lines: a continued demand for variety meats, and a considerable frozen food potential.

NEW PORK IMAGE: In a general session talk on "Creating a New Image for Pork," Morris J. Gottlieb, Market Facts, Inc., said an examination of trends for pork consumption indicates that with rising per capita income, there has been a rapid increase in consumption of beef, but per capita pork consumption has not kept pace. He suggested that the unfavorable position of pork is related to deep-seated cultural and economic changes.

To make pork more desirable, Gottlieb said, the industry needs a new image based on new products, taking into account such elements as product research, marketing research, creativity and courage. He went on to present an outline of a product image program, concluding that although research will not get the industry "off the hook, . . . the most efficient actions taken to move you toward your goal will be those accompanied by intelligent and analytical research."

Other conference workshops were devoted to reducing losses from swine diseases, feeder pig production and sales, artificial insemination of hogs, breeding and reproduction, nutrition and feeding, and housing, equipment and capital needs. John Krauss, sr., John Krauss, Inc., Jamaica, L.I., N.Y., presided over the final session at which chairmen presented workshop summaries.

The first national awards for outstanding service to the swine industry were presented to Carroll Plager, livestock extension specialist, Geo. A. Hormel & Co., Austin, Minn., and L. A. Johnson, a commercial hog producer from DeKalb, Ill., at the conference banquet.

Plager's work was cited as the most effective done to establish the need for carcass studies, performance testing, swine certification and combination live shows and carcass contests. Johnson was hailed for a full record of service.

("The Evolution of the Modern Ham," a talk made at the conference by R. E. Parrish, pork division manager, Wilson & Co., Inc., was published in full in the NP of October 29, 1960, page 19.)



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Washington State Team Wins Meat Judging Contest

The first annual intercollegiate meat judging contest at the Pacific International Livestock Exposition in Portland, Ore., was won by the team from Washington State University, with a score of 2,468 points out of a possible 3,000.

Seven agricultural colleges and universities participated in the recent event, which took place in the coolers of Pacific Meat Co. Each team was composed of three animal husbandry and meats students.

The contest was sponsored by the National Live Stock and Meat Board, in cooperation with the Pacific International and the Western States Meat Packers Association.

Kenneth Clapp of Washington State University received a special trophy from the Meat Board for being high individual in the Portland contest with a score of 867 out of a possible 1,000 points. Clapp's home is in Dayton, Wash. The second high individual, Robert Racicot, Bozeman, Mont., of Montana State College, who had 842 points, received a trophy from the Pacific International. The 21 students in the contest were scored on their ability to judge several classes of beef, pork and lamb



CHAMPION WSU meats judging team, shown with coach Eugene Rupnow (right), includes (I. to r.): John Humphrey, alternate Mike Lust, Kenneth Clapp, alternate Gerald Frazer and James Belshe. Clapp also was top individual scorer in intercollegiate meats judging contest at Pacific International.

carcasses and wholesale cuts and to grade beef and lamb carcasses.

The second place team in the contest was from California State Polytechnic College, with third place honors going to Fresno State College. Other teams ranked as follows: Montana State, Brigham Young University, Oregon State and University of Idaho.

By taking first place in the contest, Washington State won a year's possession of the Meat Board's challenge trophy, which must be won three times for permanent ownership. In addition, the winning team was given a permanent trophy by the Pacific International, which also awarded cups to each of the Washington State team members. The team, coached by Prof. Eugene Rupnow, was made up of Kenneth Clapp, James Belshe of Moro, Ore., and John Humphrey of Pullman, Wash.

The Western States Meat Packers Association gave plaques to the top school in each division of the contest, and the Meat Board presented plaques to the high individuals.

The Meat Board has been conducting similar contests for a number of years at four other major livestock shows in Chicago, Kansas City, Fort Worth and Baltimore.

Food Fair Set for 1961

The first World Food Fair to be held in the United States has been set for June 13-25, 1961, in Topeka, Kan., announced Oliver Brown of Liberal, Kan., chairman of the World Food Fair advisory committee. The fair is being planned by the advisory committee in cooperation with the U. S. Department of Commerce, State Department and the Foreign Agricultural Service of the U.S. Department of Agriculture. It will be held in conjunction with Kansas centennial events on the Mid America fairgrounds. Brown also is chairman of the agricultural council, Kansas Chamber of Commerce.

Senate Weighs, Kills Bill

A bill to require stores to have scales available for patrons to check the weight of prepackaged meats was killed by the Massachusetts Senate after approval by the House

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Your Name and Address

on a 3¢ postcard
will bring you

10 DAYS FREE TRIAL
SERVICE of

"THE YELLOW SHEET"

Prove to yourself that an accurate, comprehensive report on going prices on most every type of meat and by-product will increase your profits.

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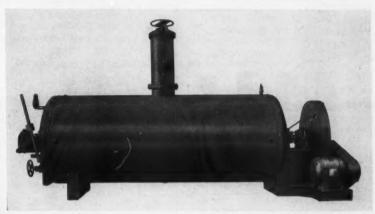
DAILY MARKET AND NEWS SERVICE

"The Yellow Sheet"

15 W. Huron St. Chicago 10

5 GREAT DUPPS COOKERS

To Meet Every Requirement

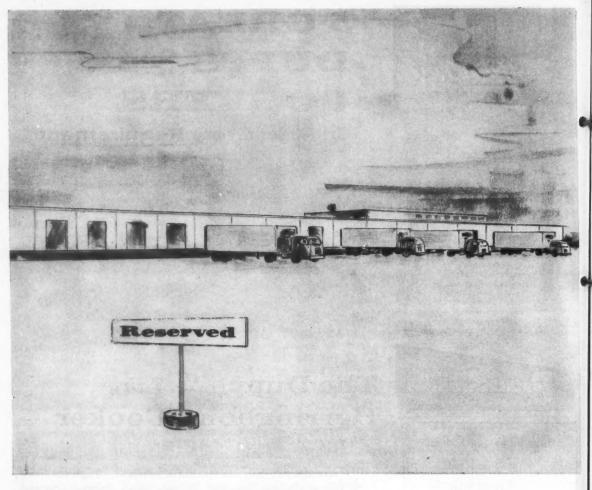


The Dupps No. 7 Drive Herringbone Cooker

The No. 7 Drive Herringbone Cooker offers you the most mechanically efficient drive available. The two point suspension underframe requires the use of only two concrete piers... makes it easier to clean around. The steel charging doors are lighter... more rugged... will not chip. The extra strength, extra safety built into all Dupps cookers save you costly maintenance. Drive lubrication is positive without the use of pumps. Piping is reduced to a minimum, accessibility to controls easier. The Dupps reputation for well engineered... precision built equipment stands behind each and every cooker.

Have you thought about our Planned for Profit Engineering Survey for your plant?





Unlimited Area for Efficient Loading and Unloading Of Your Frozen Foods at the East Coast's Newest, Most Modern Refrigerated Warehouse

Reserved parking space and extensive truck dock area will save you time and money when you store your products at Merchants' new "Frozen Food City" —opening Spring, 1961. Cut labor costs by eliminating waiting time due to snarled traffic and inadequate platform conditions. Merchants' 25-acre Secaucus complex, strategically located within the world's largest consumer market, avoids all the delays normally resulting from congested metropolitan areas.

Here, too, is your opportunity to eliminate entirely the high cost of transferring product from production plant to warehouse. Select a building site now from those available on the eight acres adjoining Merchants' new warehouse. This ideal location for your processing plant makes possible low-cost on-the-spot pallet pick-up and delivery service. Merchants offers you further economies in delivery to retailers through its subsidiary, the Howell Trucking Co., Inc.

For detailed information write or call Paul Sullivan, Vice-President in charge of sales-WAlker 5-1600.

MERCHANTS' "FROZEN FOOD CITY" • SECAUCUS, NEW JERSEY



17 Varick Street, New York 13, N. Y.

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JERSEY CITY, N. J. NEWARK, N. J. MODESTO, CALIF. SANTA CLARA, CALIF. of

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THE NATIONAL PROVISIONER, NOVEMBER 5, 1960

ALL MEAT... output, exports, imports, stocks

Meat Production Falls Below Last Year

Production of meat under federal inspection for the week ended October 29 slipped below last year's volume for the first time in months. Volume of production last week at 443,000,000 lbs. was down slightly from 447,000,000 lbs. for the previous week and about 6 per cent below the 470,000,000 lbs. produced in the same week last year. All slaughter, except calves, was down from the previous week, with only hog kill smaller than a year earlier. Cattle slaughter maintained an 8 per cent edge over kill a year ago, while that of hogs lagged about 283,000 head, or about 18 per cent below the 1959 count. Estimated slaughter and meat production by classes appear below as follows:

Week	Ende	rdi	Number	Production			ORK . lard)
			M's	MII. Ibs.		Number M's	Production Mil. Ibs.
Oct.	29,	1960	 410	237.4		1.290	175.8
Oct.	22,	1960	 415	240.3		1.305	177.9
Oct.	31,	1959	 379	226.5		1,573	216.0
Week	End	ad	Number	AL Production		MB AND	TOTAL
			M's	MII. Ibs.		Production Mil. lbs.	PROD.
Oct.	29,	1960	 125	14.5	320	15.0	443
Oct.	22.	1960	 120	13.8	325	15.3	447
Oct.	31,	1950	 118	14.0	295	13.8	470

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 395,961.

1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,877.

				AVER	AGE WE	IGHT AND	YIELD (LBS.)		
W	Veek	End	ed		CATT	TL III		HO	GS	
					Live	Dressed		Live	Dressed	
0	ct.	29,	1960		1,015	579		237	136	
0	et.	22.	1960		1.015	579		237	136	
0	et.	31,	1959		1,039	598		237	137	
								PAND	LARD	PROD.
A	Veek	End	ed		CAL	VES	LA	MBS	Per	AAH.
					Live	Dressed	Live	Dressed	cwt.	lbs.
0	let.	29,	1960		205	115	97	47	_	41.0
0	et.	22,	1960		205	115	97	47	-	41.5
O	ct.	31,	1959		206	119	98	47	13.5	50.2

BRITISH MEAT IMPORTS

British bacon imports by country of origin and imports of other meats by kinds for the first nine months of 1958, '59 and '60, were reported in tons by U.K. sources as follows:

	DACON		
		ry—Septen	
	1958	1959	1960
Country			
Un. South Africa	904	167	88
Commonwealth	1,044	1,449	747
Irish Republic	21,585	14,571	15,761
Sweden	7.186	6.022	8,699
Denmark	168,899	180,303	217,994
Poland	36,544	35,297	35,369
Netherlands	19,941	12,020	26,554
Other	1,360	3,705	4,886
TOTALS	257,463	253,534	310,098
PI	RESH MEA		
Туре	LESII MEA		
Beef, veal	295,065	258,313	265.800
Mutton, lamb	269,619	295,565	300,489
Pork	13,227	8,533	13,377
TOTALS	577.911	562,411	579,666
			919,000
	RIETY ME	ATS	
Туре			
Beef-			
Tongues	4,535	5,972	7,198
Other	25,744	26,043	21,264
Veal	1,816	1,428	1,495
Mutton	3,688	3,758	4,545
Lamb	10,234	10,817	13,703
Pork	7,335	9,540	12,838
Rabbits	9,167	7,641	7,693
TOTALS	62,519	65,199	68,736
C.	NNED ME		
Туре	TATAL MAN		
Beef tongues	5,301	4.472	4.262
Corned beef	49,830	44,304	28,464
Other beef	24,611	22,706	20,345
Veal	2,403	2,119	2,400
Corned mutton	2,809	2,492	4,795
Other mutton	2,224	2.334	4,068
Hams, shoulders	18.815	22,853	28,124
Other pork prod.	10,010		
	20 001		
All other	30,901	33,825	38,987
All other TOTALS	30,901 13,366 150,260	33,825 11,113 146,218	38,987 10,929 142,37

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California, Sept., 1960-59, as reported to The Provisioner:

> September-1960

Cattle, head	. 41,262 37,556
Calves, head	. 20,250 17,589
Hogs, head	. 15,104 19,179
Sheep, head	
	roduction for Sep-
tember, 1960-59 (i	in lbs.), were:
Sausage	. 9,802,481 9,936,475
Pork and beef	.13.013.171 12.022.567
Lard, substitutes	. 1,044,656 1,207,679
Totals	
As of September 30,	1960, California had 125
meat inspectors. Plants	under state inspection
totaled 364 and plants municipal inspection n	

USDA Buys More Ground Beef, Canned Meat, Gravy Last Week

The U. S. Department of Agriculture reported the purchase late last week of an additional 3,108,000 lbs. of ground beef for schools participating in the national school lunch program.

Prices paid bidders for the meat ranged from 38.41¢ to 29.90¢ per lb. for a total of \$1,235,000 in Section 32 funds. Bids were accepted from 11 of 28 bidders who offered a total of 8,925,000 lbs. of the ground beef. Last week's purchases brought to 37,779,000 lbs. the amount of the ground meat bought since the program began last August, for an aggregate cost of \$15,240,000. The buying program will be continued until further notice.

Purchase of 4,297,000 lbs. of canned beef and gravy for school lunches was also reported. Prices ranged from 47.97¢ to 48.49¢ per lb. for a total cost of \$2,079,000. Offers were accepted from 10 of 19 bidders who offered a total of 9,556,950 lbs. Buying will be continued until further notice, according to USDA.

New Meat Tenderizing Process Developed In Scotland—FAS

A new method of tenderizing meat has been developed by scientists in the Ministry of Agriculture Fisheries and Food research station at Aberdeen, Scotland, the Foreign Agricultural Service has revealed.

Meat is first dehydrated by "accelerated freeze drying" to give it an absorbent spongy texture, with the ability to soak up tenderizing enzymes. It is then soaked in a solution of the biological substances which break down the tissues and soften the proteins.

The tenderizing agent is said to penetrate completely through a piece of meat whereas previous attempts at tenderizing affected only the surfaces. The taste is also improved.

The new method is expected to be used in the production of frozen prepackaged meat and meat food products. If successful, it would greatly extend the use of low grade and low quality meats for frying or roasting. It would also reduce the demand for young slaughter stock and could revolutionize the livestock industry.

Meats At Eight-Month Low

Meat prices for the week ended October 25 were at their lowest levels in about eight months, according to the Bureau of Labor Statistics. The average wholesale price index on meats for the period at 94.3 was the lowest since the week ended February 23 when it was 92.4. Meanwhile the average primary market price index settled to 118.9, equal to its lowest since the week ended November 11, 1958. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent for the same period.

PROCESSED MEATS . . . SUPPLIES

U. S. Meat Imports Up More In September

Foreign meat continued to enter the United States in comparatively heavy volume in September as total imports for the period rose to 81,-432,277 lbs. from August volume of 79,909,144 lbs. Imports in August were also larger than in July. However, despite the recent increases in U.S. meat imports, September volume fell far short of last year's inshipments of 102,146,296 lbs. for the month. Of total U.S. September meat imports, Australia shipped 30,713,165 lbs., or about double the August volume of 15,531,960 lbs. for something of a record in such traffic. The bulk of Australian meat shipments to the U.S. has been manufacturing type beef and veal, the unusually heavy production of which was brought on by the prolonged drought. U.S. meat imports are listed below as follows:

Country of origin	Fresh m Beef, Veal Pounds	eats and e	M P	ork unds	—Cure Beef Pounds	Pork Pounds
Argentina					203,461	
Australia		4,704,1		20,516	57,198	712,958
Germany		****				8,990
Holland						3,834
Ireland						7,082
		011.0				*****
New Zealand		611,8	40			*****
All others				*****	5,800	18,986
Totals—September 1960	53,278,547	5,323,3		20,516	266,459	751,850
September 1959	77,844,063	3,262,8	24 2,9	27,048	1,617,353	489,098
Country of origin	-Canned meats-			Sausage	General	
Bee		Miscel.	Beef	(treated)	miscel.	Totals
Pouns		Pounds	Pounds	Pounds	Pounds	Pounds
		64.652	66,300		37.856	6.048,206

Australia 9,00		*****				30,713,165
Brazil 1,868,12					22,400	1,890,526
Canada 78		9,041		3,347	297,087	4,996,606
Denmark	. 3,655,432	98,902		122,183	180	3,876,697
Germany 25	25 104,019			27,412	*****	140,646
Holland	2.961,952	17,186		18,214		3,001,186
Ireland		111111			*****	5.535,451
Mendan						742,722
Manua (Resident)					*****	17,158,859
Paraguay 498,34		*****				498,349
Poland	2,042,221	512,012				2,554,233

Uruguay
All others
Totals
Sept. 1960
Sept. 1959 367,582 81,432,277 276,218 102,146,296 Note: In addition to the above, imports of horse meat (in pounds) for September 1960 were as follows: Argentina, 275,118; Canada, 15,981, and Mexico, 30,000; September 1959—Mexico,

101,224

128,712

USDA Announces Intention To Buy Lard With Sec. 32 Funds

The U.S. Department of Agriculture has announced its intention to purchase limited quantities of lard. Purchases will be made with Section 32 funds and the product will be distributed domestically to needy persons, institutions and other eligible outlets. During the 1960 fiscal year, the USDA bought 61,600,000 lbs. of lard at a cost of \$7,300,000.

Purchases will be made only from packers or processors who are operating under federal inspection and who are in compliance with provisions of the Humane Slaughter Act of 1958, so that the lard may be shipped in interstate commerce.

The lard must be packaged in oneor two-pound cardboard cartons or three-pound tins and must be prepared in accordance with BB, "USDA Specifications for Packaged Lard—Stabilized," (October 1959).

Offers either by letter or telegram were due by 2 p.m. (EST) November 2 and every Wednesday thereafter until further notice. Deliveries under the first week's offers will be made during the period December 19, 1960 to January 14, 1961.

CC

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Prin Prin Choi Choi Good FRESH 135-1 LOINS

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4-8

PICNIC

HAMS 12-16 THE NA

Additional details and specifications are being mailed to packers and processors. Interested persons may contact the livestock division of the Agricultural Marketing Service, USDA, Washington 25, D.C., for additional information.

DOMESTIC SAUSAGE

Pork sausage, bulk (lc	l., lb.)
in 1-lb. roll31	@ 421/5
Pork saus., sheep cas.,	
in 1-lb. package54	@ 58
Franks, sheep casing,	
in 1-lb. package63	@ 68
Franks, skinless50	@52
Bologna, ring, bulk50	@55
Bologna, a.c., bulk37	@411/2
Smoked liver, a.c., bulk 37	@ 421/2
Polish sausage, self-	
service pack55	
Smoked liver, n.c., bulk 51	@531/2
New Eng. lunch spec62	@68
Olive loaf, bulk46	@ 521/2
Blood and tongue, n.c. 461/	@ 69
Blood, tongue, a.c.,451/	
Pepper loaf, bulk50	
Pickle & Pimento loaf 431/	@53
Bologna, a.c., sliced	
6, 7-oz. pack. doz 2.65	@ 3.60
New Eng. lunch spec.,	
aliced, 6, 7-oz., dox. 4.05	@ 4.92
Olive loaf,	
sliced, 6, 7-oz., doz 3.00	
P.L. sliced, 6-oz. doz. , 2.85	4.80
P&P loaf, sliced,	
6, 7-oz., dozen 2.8	5@ 3.60

DRY SAUSAGE

(Sliced, 6-oz. package, lb.)	
Cervelat, hog bungs 1.05@ 1.0	17
Thuringer64 @66	
Farmer89 @91	
Holsteiner	
Salami, B.C 1.01@ 1.0	
Salami, Genoa style 1.12@ 1.1	4
Salami, cooked55 @57	
Pepperoni	
Sicilian	13
Goteborg91 @ 1.6	13
Mortadella62 @64	

CHGO. WHOLESALE SMOKED MEATS

66,300

Wednesday, Nov. 2, 1960	
Hams, to-be-cooked, 14/16, wrapped	(av.)
Hams, fully cooked, 14/16, wrapped	50
Hams, to-be-cooked, 16/18, wrapped	49
Hams, fully cooked, 16/18, wrapped	50
Bacon, fancy, de-rind, 8/10 lbs., wrapped	391/
Bacon, fancy sq. cut, seed- less, 10/12 lbs., wrapped Bacon, No. 1, sliced 1-lb.	39
heat seal, self-service, pkg.	51
001000	

SPICES		
(Basis Chicago, or rels, bags, b	ales)	bar- Ground
Allspice, prime	86	96
resifted	99	1.01
Chili pepper		58
Chili powder		58
Cloves, Zanzibar	60	65
Ginger, Jamaica	45	50
Mace, fancy Banda	3.50	3.90
East Indies		2.90
Mustard flour, fancy		43
No. 1		38
West Indies nutmeg		1.80
Paprika, American,		4.00
No. 1		54
		04
Paprika, Spanish,		77
No. 1	0.0	
Cayenne pepper	2.0	63
Pepper:		
Red, No. 1	0.0	58
Black	71	74
White	90	97

SAUSAGE CASINGS

976,600 3,299,031

(Lcl prices quoted t	
Beef rounds: Clear, 29/35 mm Clear, 35/38 mm Clear, 35/40 mm Clear, 38/40 mm Not clear, 40 mm./u Not clear, 40 mm./d	1.35@1.40 1.35@1.50 1.15@1.40 1.25@1.60 p 90@ 95
Beef weasands: No. 1, 24 in./up No. 1, 22 in./up	(Each) 15@ 18
Beef middles: Ex. wide, 2½ in./up Spec. wide, 2½ in. Spec. med. 1%-2½ i Narrow, 1%-in./dn.	2.75@2.90 n. 1.85@1.95
Beef bung caps:	(Each)
Clear, 5 in,/up	
Clear, 41/2-5 inch .	34@ 38
Clear, 4-41/2 inch .	21@ 23
Clear, 31/2-4 inch .	15@ 17
Beef bladders, salted	
71/2 inch/up, inflated	
61/2-71/2 inch, inflated	
51/2-61/2 inch, inflate	d . 14
Pork casings: 29 mm./down	(Per hank
99/39 mm	4.75@5.00

Export, 34 in. cut . Large prime, 34 in. Med. prime, 34 in. Small prime, 34 in. Middles, cap off ...

20/22 mm	
18/20 mm	
16/18 mm	1.35@1.45
CURING MATE	RIALS
Nitrite of soda, in 400	lb. (Cwt.)
bbls., del. or f.o.b.	Chgo. \$11.98
Pure refined gran. nit of soda, f.o.b. N.Y.	rate
Pure refined powdered	a mitmata
of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.	.b.
Chgo. gran. carlots,	ton 30.50
Rock salt in 100-lb.	
bags, f.o.b. whse.,	Chgo. 28.50
Sugar:	
f.o.b., spot, N.Y.	6.53
Refined standard cand	
Packers curing sugar,	
lb. bags, f.o.b. Rese	
La., less 2%	
Dextrose, regular:	
Cerelose, (cariots, c	wt.) 7.76
Ex-warehouse, Chica	ago 7.81
SEEDS AND H	IEDBS
(Lel., lb.) V	Vhole Ground
Caraway seed	30 35
	39 40
Mustard seed	20
fancy yellow Amer	20
Oregano	37 #
Oregano Coriander,	
Morocco, No. 1	28 3
Marjoram, French	54
Sage, Dalmatian,	
No. 1	59 #

.57@59

.42@44

FRESH MEATS ... Chicago and outside

	AGO
	1, 1960
CARCASS BEEF	BEEF PRODUCTS
Steers, gen. range: (carlots, lb.)	Tongues, No. 1, 100's 31n
Steers, gen. range: (carlots, lb.) Choice, 500/600	Tongues, No. 2, 100's
Choice, 600/700 40	Hearts, regular, 100's
Choice, 700/800 391/2	Livers, selected, 35/50's 26n
Good, 500/600 371/4	Livers, selected, 35/50's 26n Tripe, cooked, 100's 7½n Tripe, scalded, 100's 7½
Bull	Tripe, scalded, 100's 7½ Lips, unscalded, 100's 12n Lips, scalded, 100's 14
Commercial cow281/2@29	Tripe, scalded, 100's 7½ Lips, unscalded, 100's 12n Lips, scalded, 100's 14
Canner-cutter cow 271/4	Melts 61/2
	Lungs, 100's 7½
DDIMAL BEEF CUITS	Udders, 100's 4%n
ramae Beer Cols	
	FANCY MEATS
Prime: Rounds, all wts 50 @ 51 Tr. loins, 50/70 (lel) 80 @ 93 Sq. chux, 70/90 38 Armchux, 80/110 36 Ribe, 28/25 le/110	
1r. 10ms, 50/70 (lel) 80 @93	Beef tongues, (lb.)
Armchux, 80/110 36	corned, No. 1 36 corned, No. 2 34 Veal breads, 6/12-oz 115
Ribs, 25/35 lcl)54 @ 56	Veal breads, 6/12-oz 115
Briskets (lcl) 24	12-oz./up
Briskets (lcl) 24 Navels, No. 1 14 @15 Flanks, rough No. 1 15½	Calf tongues, 1-lb./dn. 26
Choice:	
Hindqtrs., 5/700 48n Foreqtrs., 5/800 32½ Rounds, 70/90 lbs 48½	BEEF SAUS. MATERIALS
Foreqtrs., 5/800 321/2	FRESH
Rounds, 70/90 lbs 48½	INCOL
Tr. loins, 50/70 (let) 64 @72 Sq. chux, 70/90 38 Armchux, 80/110 36	Canner-cutter cow meat, (lb.)
Armehux, 80/110 36	barrels 40 Bull meat, boneless, barrels 44½
Ribs, 25/30 (lel)48 @ 50 Ribs, 30/35 (lel)48 @ 50	bull meat, boneless,
Ribs, 30/35 (lcl)48 @50	
Briskets, (lcl)	75/85%, barrels33½@34 85/90%, barrels 36½
Flanks, rough No. 1 151/2	85/90%, barrels 36½
Good (all wts.):	Boneless chucks,
Sq. chucks 36 @ 38	barrels 40 Beef cheek meat,
Rounds .46 @47 Briskets .23 @24 Ribs .45 @47	trimmed, barrels 301/2
Ribs	Beef head meat, bbls. 29½n
Loins, trim'd60 @62	Veal trimmings, boneless, barrels 38
	Donetess, Darrets 38
COW, BULL TENDERLOINS	
	(Consess unless tel. 1b.)
Cow, 3 lbs./down 65@ 70	Prime, 90/120
Cow, 3/4 lbs 70@ 75	Prime, 120/15050@52
C&C grade, fresh Cow. \$\] Job lots, lb. Cow. 3 lbs./down 65@ 70 Cow. 3/4 lbs. 70@ 75 Cow. 4/5 lbs. 75@ 80 Cow. 5 lbs./up 96@ 105 Bull, 5 lbs./up 96@ 105	Curreass prices, lcl., lb.) Prime, 90/120 51@52 Prime, 120/150 50@52 Choice, 90/120 48@49 Choice, 120/150 47@49 Good, 90/150 42@43 Commercial, 90/190 34@36 Utility, 90/190 27@23 Cull. 80/190 24@95
Bull, 5 lbs./up 96@105	Choice, 120/15047@49
300, 40	Commercial, 90/19034@38
CARCAGE LAND	Utility, 90/19027@29
CARCASS LAMB	Cull, 60/12024@25
(lel., lb.)	
Prime, 35/45 lbs41 @43 Prime, 45/55 lbs40 @43	BEEF HAM SETS
Prime, 55/65 lbs40 @43	Insides, 12/up, 1b50@51
Choice, 35/45 lbs41 @43	Outsides, 8/70, lbs49@50 Knuckles, 7½/up, lbs49@50
Prime, 53/55/65 lbs. 39 @42 Choice, 35/45 lbs. 41 @43 Choice, 45/55 lbs. 40 @43 Choice, 55/65 lbs. 39 @42 Good, all wts. 36/6/4016	Anucates, 7/2/up, 10s49@50
Choice, 55/65 lbs39 @42	Total and the second
Good, all wts361/2@401/2	n-nominal, b-bld, a-asked
PACIFIC COAST WIL	OLESALE MEAT PRICES
	ingeles San Francisco No. Portland
FRESH BEEF (Carcass): Nov.	1 Nov. 1 Nov. 1
Christian (Service); 140V.	
STEER:	240.00
Choice, 5-600 the	
Choice, 5-600 lbs\$38,000 Choice, 6-700 lbs	@40.00 \$40.00@41.00 \$39.00@41.00 @39.00 38.00@40.00 38.50@41.00
Choice, 5-600 lbs	@40.00 \$40.00@41.00 \$39.00@41.00 @39.00 38.00@40.00 38.50@41.00 @38.00 37.00@39.00 38.00@40.00
Choice, 5-600 lbs\$38.000 Choice, 6-700 lbs37.500 Good, 5-600 lbs36.000 Good, 6-700 lbs35.000	#40.00 \$40.00 #41.00 \$39.00 #41.00 #2 39.00 \$38.00 #40.00 \$38.50 #41.00 #2 37.00 \$37.00 #39.00 \$38.00 #40.00 #3 37.00 \$35.00 #37.00 \$37.50 #40.00
Choice, 5-600 lbs. \$38.00 (Choice, 6-700 lbs. 37.50 (Good, 5-600 lbs. 36.000 (Good, 6-700 lbs. 35.00 (Stand., 3-600 lbs. 34.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 34.00	@ 40.00 \$40.00 @ 41.00 \$39.00 @ 41.00 @ 38.00 38.00 @ 40.00 38.50 @ 41.00 @ 38.00 37.00 @ 39.00 38.00 @ 40.00 @ 37.00 35.00 @ 37.00 37.50 @ 40.00 @ 36.00 36.00 @ 38.00 35.00 @ 38.00
Choice, 5-600 lbs. \$38.00 choice, 6-700 lbs. 37.50 cf. Good, 5-600 lbs. 36.00 cf. Good, 6-700 lbs. 35.00 cf. Stand., 3-600 lbs. 34.00 cCOW:	
Choice, 5-600 lbs. \$38.00 (Choice, 6-700 lbs. 37.50 (Good, 5-600 lbs. 36.000 (Good, 6-700 lbs. 35.00 (Stand., 3-600 lbs. 34.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 35.00 (Good, 6-700 lbs. 34.00	

30.00@33.00 27.50@30.00 25.00@27.50 36.00@38.00

38.00@41.00 37.00@39.00 38.00@41.00 37.00@39.00 35.00@39.00

31.00@34.00 32.00@37.00

35.00@38.00 None quoted 35.00@38.00

None quoted 34.00@37.00

.... 6.55 9,61 0-e, 8,00

7.76

ole Ground 0 35 19 40

RBS

20 20 37

	NOV.	2, 1960	
CARCASS BEEF AND	CUTS	FANCY MEATS	
'rime steer:		(Lel., lb.)	
rime steer: (Hinds., 6/70051	let., Ib.)	Veal breads, 6/12-oz	11
Hinds., 0/100	6.26	12-oz./up	
Hinds., 7/80052	@ 22	Beef livers, selected	3:
Rounds, cut across,	0.00	Beef kidneys	2
flank off50	@ 55	Oxtails, %-lb., frozen	2
Rds., dia. bone, f.o51	@56		
	@80	VEAL SKIN-OFF	
Short loins, trim93	@ 130	(0	
Flanks	@ 18	(Carcass prices, lcl., lb	
Arm chucks37	@58	Prime, 90/12052	@ 56
Arm chucks		Prime, 120/15051	@ 55
Briskets27	@ 35	Choice, 90/120	@ 52
Plates16	@ 20	Choice, 120/15045	@51
		Good, 60/9037	@41
Choice steer:		Good, 90/12038	@43
Carcass, 6/700411	2@441/2	Good, 120/15037	@41
Carcass, 7/80041	@ 421/2	Choice calf, all wts34	@39
Carcass, 8/900401	12@411/2	Good calf, all wts34	@ 37
Hinds., 6/700491			
Hinds., 7/80048	@55	CARCASS LAMB	
Rounds, cut across,		a	cl., 1b.
flank off49		Prime, 35/4542	@45
Rds., dia. bone, f.o50		Prime, 45/5541	@43
Short loins, untrim55	@ 64	Prime, 55/6540	@42
	@99	Choice, 35/4542	@441
Flanks	@17	Choice, 45/5540	@43
Ribs461		Choice, 55/6540	@42
Arm chucks37	@40	Good, 35/4540	@43
Briskets26	@ 34	Good, 45/5540	@43
Plates	1/2 @ 20	Good, 55/6539	@43
		(Carlots, ib.)	@ 43
Good steer:		Choice, 35/4540	@43
Carcass, 5/600391	1/2@41	Choice, 45/5538	@42
Carcass, 6/70039	1/2 @ 401/6	Choice, 55/6538	@41
Hinds., 6/70048	@53	Choice, 35/6538	@41
Hinds., 7/80047	@ 52	CARCASS BEEF	
Rounds, cut across,		CARCASS DEEP	
flank off49	@54	(Carlots, lb.)	
Rds., dia. bone, f.o50		Steer, choice, 6/70040	@42
Short loins, untrim50		Steer, choice, 7/800393	
Short loins, trim68	@ 75	Steer, choice, 8/90039	@40
Flanks15	@17	Steer, good, 6/70037	@ 391
Ribs44	@51	Steer, good, 7/80036	@ 384
Arm chucks37	@40	Steer, good, 8/90035	@ 38

Phila., N. Y. Fresh Pork

PHILADELPHIA: (lcl, lb)
Loins, reg., 8/12 ...50 @53
Loins, reg., 12/16 ...48 @51
Boston butts, 4/8 ...37 @40
Spareribs, 3 lb./dn. ...39 @42
Hams, sknd., 10/12 .41 @43
Hams, sknd., 12/14 ...40 @42
Plenics, s.s., 4/6 ...27 @29
Plenics, s.s., 6/8 ...25 @27
Bellies, 10/14 ...26 @ 27
NEW YORK: (lcl, lb.)

CHGO. FRESH PORK AND

PORK PRODUCTS

NEW YORK

PHILA. FRESH MEA	TS
Nov. 1, 1960	
	@55
CHOICE STEER: Carcass, 5/700	@ 42½ @ 43 @ 53 @ 52 @ 70 @ 54 @ 39 @ 29
GOOD STEER; Carcass, 5/700 40 Carcass, 7/900 39½ Rounds, flank off .48 Loins, full, untr47 Loins, full, trim64 Ribs, 7-bone .46 Armchux, 5-bone .36 Briskets, 5-bone .26	@ 42 2 @ 41½ @ 52 @ 50 @ 67 @ 50 @ 38 @ 29
COW CARCASS: Comm'l. 350/70031 Utility 350/70030½ Can-cut 350/70029½	6@33
VEAL CARC.: Choice 60/90 lbsn.q. 90/120 lbs48@52 120/150 lbs48@52	43@45 44@46
LAMB CARC: Prime 35/45 lbs	41@43 40@42

OOD STEER!	PORK PRODUCTS
Carcass, 5/70040 @42	Nov. 1, 1960
Carcass, 7/900391/2@411/2	Hams, skinned, 10/12 431/2
Rounds, flank off48 @52	Hams, skinned, 12/14 41½
Loins, full, untr47 @50	Hams, skinned, 14/16 . 401/2
Loins, full, trim64 @67	Pienies, 4/6 lbs 26
Ribs, 7-bone46 @50	
Armchux, 5-bone36 @38	Picnics, 6/8 lbs 241/2
Briskets, 5-bone26 @29	Pork loins, boneless 60 Shoulders, 16/dn 30
COW CARCASS:	(Job lots, lb.)
Comm'l. 350/70031 @331/2	Pork livers 18
Utility 350/700301/2@33	Pork livers
Can-cut 350/700291/2@311/4	Neck bones, bbls 121/2@13
FAL CARC.: Choice Good 60/90 lbs n.q. 43@45	Feet, s.c., bbls 8@ 9
90/120 lbs48@52 44@46	
120/150 lbs48@52 43@46	OMAHA, DENVER MEATS
	(Carcass carlots, cwt.)
AMB CARC.: Prime Choice	Omaha, Nov. 2, 1960
35/45 lbs41@43 41@43	Choice steer, 6/700 \$ 39.25
45/55 lbs40@42 40@42	Choice steer, 7/800 38.25
55/65 lbs39@41 39@41	Choice steer, 8/900 37.75@38.25
	Cood steer 6/800 36 50/6 39 31
CHGO. PORK SAUSAGE	Good steer, 6/800 36.50@38.25 Choice heifer, 5/700 . 37.00@37.25
CHOO. FORK SHOSHOL	Good heifer, 5/700 35.75@36.00
MATERIALS-FRESH	Cow. c-c & util 26.50@27.50
	Pork loins, 8/12 46.00@46.50
Pork trimmings: (Job lots)	Boston butts, 4/8 32.50@33.00
40% lean, barrels 17	Hams, sknd., 12/16 38.50@40.00
50% lean, barrels 18½	
80% lean, barrels 36	Denver, Nov. 2, 1960
95% lean, barrels 39 Pork head meat 30 Pork cheek meat	Choice steer, 6/700 39.00@39.50
ork head meat 30	Choice steer, 7/800 38.50@39.00
ork cheek meat	Choice steer, 8/900 37.50@38.00
Pork cheek meat trimmed, barrels 33½	Good steer, 6/800 34.50@38.00
Pork cheek meat,	Choice heifer, 6/700 36.50@37.00
Pork cheek meat, untrimmed 31½	Cow, utility 26.50@27.00
	27

..... 31.00@35.00

Commercial, all wts. 29.00@32.00 Utility, all wts. 28.00@30.00 Canner-cutter 26.00@28.00 Bull, util. & com'l. 36.00@39.00

FRESH CALF:
Choice, 200 lbs./down ... 47.00@51.00
Good, 200 lbs./down ... 42.00@47.00

Prime, 45-55 lbs. 40.00@42.00
Prime, 55-65 lbs. 38.00@41.00
Choice, 45-55 lbs. 40.00@42.00
Choice, 35-65 lbs. 38.00@41.00
Good, all wts. 36.00@41.00
PRESH PORK: (Carcass)
135-175 lbs. U.S. No. 1-3
LOINS:
3-12 lbs. 49.00@52.00
12-16 lbs. 49.00@52.00
PICNICS:

LAMB (Carcass):

431/2 411/2 401/2 26 241/2

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, Nov. 2, 1960)

F.F.	A.	or	fresh		Frozen
44				10/12	44
41b				12/14	41n
40				14/16	40
10				16/18	40
10				18/20	40
10b				20/22	40n
35				22/24	35
33@	33	1/2		24/26	
33@	33	1/2		25/30	
31.			.25/up,	2s in	311/4
			PIC	HICS	
F.F	A.	or	fresh		Frozen
98				4/6	95

										1	P	ı	CHI	C S	8										
F.F	.1	A.	,	-	9	r		e	n	BI	6)	h								1	P	r	02	e	n
25												4	4/	6										. 5	15
													6/												
24							٠						8/	1	0					۰				2	4
24													10/	1	2			10						. 2	14
231/	i.						1		Ē.	a	١.		8/uj	•	2	8		1	n				21	33	6
231/	1	6	2	И	١.		1	Y	e	8	à	ı	8/uj	p	2	s	1	18	1	, ,			n	.0	à.
										a		1	-	44											

FRE	ISH PORK CUTS
Job Lot	Car Lot
481/2	Loins, 12/dn471/2
47	Loins, 12/16461/2
42@43	Loins, 16/20411/2
351/2	Loins, 20/up341/2
35@36	Butts, 4/833@331/2
33	Butts, 8/1232
33	Butts, 8/up32
37@371/2	Ribs. 3/dn351/2
27	Ribs, 3/5261/2 b
	Ribs, 5/up21
a.askad b	hid n.nominal

BEI	LLIES
F.F.A. or fresh	Frozen
27½n	6/827½n
271/2	8/10 271/2
261/2	10/12261/2
261/4	12/14261/4
26	14/1620
25	16/182
231/2	18/20231/
D.S. BRANDED	BELLIES (CURED
n.q	20/252
n.q	25/302
G.A., fresh, from	en D.S. clear
20	20/25231
191/2	25/30221/21
17b	30/35201
16b	35/40191/21

							ŧ	4	Ą	П	•	BACK	8							
Frozen or fresh										ı					4	31	a	re	ed	
81/2n												6/8		۰					10	On
91/2n												8/10						1	0	1/2
12n												10/12					1	3	1/	48
1214n	ı											12/14					1	3	3/	48
13n												14/16					1	4	1/	48
13n												16/18								15
13n							. ,					18/20								15
13n			. ,									20/25								15
	á	•	9	m			1			4						æ				

OTHE	IR CI	EFFUR	COL	8
Frozen or i	resh			Cured
141/2	Sq. J	lowls,	boxed	n.q.
1114@1114				
12	Jowl	Butts.	boxed	n.q.

LARD FUTURES PRICES U. S. LARD STOCKS

(Drum contract basis) . FRIDAY, OCT. 28, 1960

	Open	High	Low	Close
Nov.	9.85	9.90	9.85	9.70
Dec.	10.55	10.72	10.52	10.72
Jan.	10.47	10.62	10.42	10.62
Mar.	10.50	10.65	10.50	10.65b
May	10.75	10.85	10.75	10.85

Sales: 2,240,000 lbs. Open interest at close, Thurs., Oct. 27: Nov., 112; Dec., 251; Jan., 75; Mar., 37 and May, 42 lots.

	MOND	AY, OCT	r. 31, 19	60
Nov.	9.90	9.90	9.60	9.60
Dec.	10.70	10.85	10.65	10.65
Jan.	10.67	10.75	10.55	10.55
Mar.	10.65	10.72	10.65	10.65
May				10.85

Sales: 3,520,000 lbs. Open interest at close, Fri., Oct. 28: Nov., 111; Dec., 255; Jan., 82; Mar., 41 and May, 45 lots.

TUESDAY, NOV. 1, 1960

Nov.	9.60	9.80	9.57	9.75
Dec.	10.70	10.82	10.67	10.80
Jan.	10.60	10.67	10.60	10.671
Mar.	10.60	10.72	10.60	10.721
May	10.75	10.75	10.75	10.75
Sal	es: 3,040	0,000 lbs	i.	

Open interest at close, Mon., Oct. 31: Nov., 95; Dec., 259; Jan., 86; Mar., 46 and May, 45 lots.

WEDNESDAY, NOV. 2, 1960 Nov. 9.70 10.00 9.70 9.95 Dec. 10.85 11.05 10.85 11.00 Jan. 10.72 10.90 10.72 10.90 Mar. 10.82 10.97 10.82 10.97 May 10.90 11.15 10.90 11.15b

Sales: 4,400,000 lbs. Open interest at close, Tue Nov. 1: Nov., 27; Dec., 275; Ja 90; Mar., 51 and May, 45 lots.

THURSDAY, NOV. 3, 1960

Nov.				9.95n
Dec.	11.15	11.15	11.00	11.02b
Jan.	10.97	10.97	10.85	10.92b
Mar.	11.05	11.05	10.90	10.97b
May				11.15b

Sales: 3,000,000 lbs.

Open interest at close, Wed., Nov. 2: Nov., 40; Dec., 282; Jan., 86; Mar., 52 and May, 53 lots.

United States lard stocks held in warehouses, factories and packinghouses, refrigerated and non-refrigerated, totaled 92,500,000 lbs. on September 30, compared with 108,900,000 lbs. a month before and 93,-000,000 lbs. on the same date, a year earlier.

PET FOOD

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification totaled 7,562,-428 lbs. in the week ended October 8.

SLICED BACON

Sliced bacon production for the week ended October 15, amounted to 20,-114,952 lbs., according to the U.S. Department of Agriculture.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Oct. 28 1960	Oct. 28 1959
P.S. lard (a)		
P.S. lard (b)	3,598,347	2,678,430
D.R. lard (a)		
D.R. lard (b)	960,120	6,045,219
TOTAL LARD	4,558,467	8,723,649
(a) Made since	Oct. 1, 1960	
(h) Made previo	me to Oct	1 1080

MINUS MARGINS SHRINK MORE THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

A further narrowing of the minus margins on hogs developed this week, due much to the strength of the market on lean cuts. Meanwhile, adjustments on the live hog market were downward, helping considerably to reduce the minus margins which, on lightweights, were at their narrowest positions in several weeks.

	0-220 lbs.— Value		240 lbs.— alue	240-270 lbs Value		
per cwt alive		per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yleid	
Lean cuts\$12.51 Fat cuts, lard 4.85 Ribs, trimms. etc 1.99	\$18.04 6.97 2.85	\$11.91 5.03 1.81	\$16.77 7.10 2.55	\$11.38 4.95 1.69	6.92	
Cost of hogs 17.02 Condemnation loss08 Handling, overhead 2.64		17.27 .08 2.40		17.02 .08 2.18		
TOTAL COST 19.74 TOTAL VALUE 19.35 Cutting margin		19.75 18.75 —1.00 —1.39	27.81 26.42 —1.39 —1.97	19.28 18.02 —1.26 —1.72	25.33 —1.64	

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Nov. 1	San Francisco Nov. 1	No. Portland Nov. 1
l-lb. cartons	15.50@18.00	16.00@18.00	14.00@18.00
0-lb, cartons & cans	14.00@15.50	16.00@17.00	None quoted
Cierces	13.00@14.00	15.00@16.00	13.00@15.00

PACKERS' WHOLESALE LADD DDICES

LAKD PRICES
Wednesday, Nov. 2, 1960
Refined lard, drums, f.o.b. Chicago\$14.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago 13.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago 15.00
Leaf, kettle rendered, drums, f.o.b. Chicago 15.00
Lard flakes 14.75
Standard shortening, North & South, delivered . 18.75
Hydrogenated shortening, N. & S., drums, del'vd 19.00

WEEK'S LARD PRICES

P.S. or Dry Ref. in

			rend.	50-lb
	a		(Open ie) Mkt.)	
Oct.	28	9.95n	10.25	12.75
			10.25	
Nov.	1	9.75n	10.25	12.75
Nov.	2	9.95n	10.37	12.75
			10.37	
	e: add		all price	es end
99.99	leatima	n.nelre	d b.bld	

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Oct. 29, 1960, was 16.6, the U. S. Department of Agriculture has reported. This ratio compared with the 15.8 ratio for the preceding week and 12.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.037, \$1.087 and \$1.079 per bu. during the three periods, respectively.

VEGETABLE OILS

Fe

Hi

Wi

Cat

Wednesday, Nov. 2, 19	960
Crude cottonseed oil, f.o.b	
Valley	10
Texas 93/	@ 10n
Southeast101/	@ 101/4n
Corn oil in tanks.	
f.o.b. mills	151/2
Soybean oil,	
f.o.b. Decatur	97/sa
Coconut oil, Lo.b.	
Pacific Coast	12%n
Peanut oil,	
f.o.b. mills	141/an
Cottonseed foots:	
Midwest, West Coast	196
East	136
Soybean foots:	
Midwest	156

OLEOMARGARINE

Wednesday, Nov. 2, 19	960
White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	241/4
Milk churned pastry, 750-lb. lots, 30's	241/2
Water churned pastry, 750-lb. lots, 30's	231/2

OLFO OILS

	-	-		
Prime	oleo	stea	rine,	
bags				11%
Extra	oleo	oil	(drums)	15%
Prime	oleo	oil	(drums)	151/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Oct. 28—Dec., 12.00; Marr., 12.39; May, 12.33-31; July, 12.35; Sept. 12.17b-25a and Oct., 12.12b-25a.
Oct. 31—Dec., 12.11; Marr., 12.34; May, 12.45-44; July, 12.50; Sept. 12.33b-37a and Oct., 12.29b-33a.
Nov. 1—Dec., 12.04-05; Mar. 12.35; May, 12.36; July, 12.42-17.
Nov. 2—Dec., 12.04; Marr., 12.37.
Nov. 2—Dec., 12.08; Marr., 12.37.
Nov. 2—Dec., 12.08; Marr., 12.37.
Nov. 3—Dec., 12.31b-36a.
Nov. 3—Dec., 12.11-10; Mar. 12.32-31; May, 12.44-42; July, 12.47b-48a; Sept., 12.27b-33a asi Oct., 12.24b. 12.47b-48a; Oct., 12.24b. a-asked, b-bid.

THE N

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated) Wednesday, Nov. 2, 1960 BLOOD

Unground, per unit of

gs

ne

ne

ts,

6.03 6.92

tland

18.00 uoted 15.00

10n 101/4n 151/2 97/48 12%n 141/an

1%

154

1E

22

2414

241/2

23½ @ 18¾

SEED

futures is

Nows:
[ar., 12.29
2.35; Sept.,
12b-25a.
1ar., 12.34;
50; Sept.,
29b-33a.
05; Mar.,
7, 12.42-41;
1t., 12.27.
Mar., 12.31
1.50; Sept.,
33b-36a.
-10; Mar.

25

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DIG	ESTE	3	F	E	E	I)		r	A	1	V	F	2	A	(2	0		MATERIA	LS
Wet re	endere	d	,	ł	ır	ış	[]	0	ı	11	a	d	,	1	k	34	01	84	9		
Low	test															٠					5.25n
Med.	test							٠													4.75n
High	test																				4.50m

	FACRINGHOUSE FEI		
		Carlots,	ton
50%	meat, bone scraps, bagged	\$65.00@	72.50
50%	meat, bone scraps, bulk		65.00
60%	digester tankage, bagged	67.50@	75.00
60%	digester tankage, bulk		67.50
	blood meal, bagged m bone meal, 50-lb, bags	90.00@	110.00
	ecially prepared)		90.00
60%	steam bone meal, bagged	72.50@	75.00

FERTILIZER MATERIALS

	(85% prot) ammonia	†6.75@	*3.25 7.00
-	 		

					protein	1.15@	1.20n
ì					unit pro	1.05@	1.15n 1.10n
	High	test,	per	uni	t prot	 1.05@	1.101

GELATIN AND GLUE STOCKS

Bone st	ock, (gelatin)	, ton				13.50
Jaws, fe	et (ne	on-gel),	ton			1.00@	3.00
Trim bo	ne, t	on				3.00@	7.00
Pigskins	(gelai	tin), lb.				734 @	71/2
Pigskins	(rend	dering)	piece			71/2@	121/2

ANIMAL HAIR

Winter coil, dried,			
c.a.f. mideast, ton	80.00@	85.00	
Winter coil, dried, midwest, ton	70.00@	75.00	
Cattle switches, piece	11/2@	21/2	
Summer processed (AprOct.)			
gray, lb	14@	15	

TALLOWS and GREASES

Wednesday, Nov. 2, 1960

At the close of last week, a fair demand prevailed on most of the inedible materials. Bleachable fancy tallow was bid at 53/4@6¢, c.a.f. New York, the outside price on high titre stock. Bleachable was also in demand at 51/2@55/8¢, c.a.f. Chicago, with offerings held at 53/4¢. Regular production special tallow met buyer inquiry at 4%¢, c.a.f. Chicago.

Yellow grease was sought at 5¢, delivered East, and some inquiry was again noted on choice white grease, all hog, at 8¢, c.a.f. East, equal with last trading basis. In Chicago, choice white grease, all hog, was quoted at 71/4¢ nominal, and yellow grease was quoted at 4%¢, c.a.f. Chicago.

Trading was thin on Monday of this week. Choice white grease, all hog, was reported at 81/8¢, c.a.f. New York, and also some movement was reported at 8¢, c.a.f., Avondale, La. Bleachable fancy tallow held steady as Eastern inquiry was again noted at 53/4@6¢, c.a.f. New York, quality of material considered. The same

material was offered in Chicago at 53/4¢, c.a.f. basis against bids 1/8@ 1/4¢ lower. Some inquiry was noted on tallow at 51/4¢, c.a.f. Chicago, and on special tallow at 47/8¢, c.a.f. Chicago, with action slow. Edible tallow was again offered at 83/4¢, f.o.b. River and at 91/4¢, c.a.f. Chicago. Some Chicago inquiry was at 9@91/8¢.

Early Tuesday, some movement of special tallow was reported at 5¢, c.a.f. Chicago, with some trading at the close of the day at 4%¢. Bleachable tallow met fair inquiry again at 5%¢, c.a.f. Chicago, with some offerings 1/8¢ higher. No. 1 tallow and good production yellow grease sold at 41/2¢ c.a.f. Chicago, and a little No. 2 tallow traded at 33/4¢, c.a.f. Chicago. Quality considered, bleachable fancy tallow met some inquiry at 51/8 @61/8¢, c.a.f. East. Edible tallow reportedly sold at 9@91/8¢, c.a.f. Chicago, depending on production. Some late trading involved good packer edible tallow at 91/4¢, Chicago, basis.

At midweek, a few more tanks of choice white grease, all hog, moved at 81/4¢, c.a.f. East. Locally, the market was dull and pegged nominally

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- **VAlley 1-2726** Lockland Station
- Waucema 500 P.O. Box 500 ALPHA, IOWA
- Elgin 2-4600 CHATHAM, ONTARIO, CANADA

. or your local

Representative

at 7¼¢, c.a.f. Chicago. Bleachable fancy tallow was still bid at 55¢¢, c.a.f. Chicago, with 5¾¢ the asking price. Regular production special tallow met some inquiry at 4½¢, c.a.f. Chicago, and at 5½¢, c.a.f. East. Some low acid material was available fractionally higher. Yellow grease was quoted at 4¾@4½¢, c.a.f. Chicago, production considered. Edible tallow was firmly held at 8¾¢, f.o.b. River, with best interest at ¼¢ less. Edible tallow was last reported sold at 9½@9¼¢, c.a.f. Chicago, quality of stock considered.

TALLOWS: Wednesday's quotations: Edible tallow, $8\%, \epsilon$, f.o.b. River and $9\%, 09\%, \epsilon$, Chicago basis; original fancy tallow, $5\%, \epsilon$; bleachable fancy tallow, $5\%, \epsilon$; prime tallow, $5\%, \epsilon$; special tallow, $4\%, \epsilon$; No. 1 tallow, $4\%, \epsilon$, and No. 2 tallow, $3\%, \epsilon$

all c.a.f. Chicago.

GREASES: Wednesday's quotations: Choice white grease, all hog, 7¼¢; B-white grease, 4%¢; yellow grease, 4%@4½¢, and house grease, 4½¢, all c.a.f. Chicago.

EASTERN BY-PRODUCTS

New York, Nov. 2, 1960 Dried blood was quoted today at \$3.75@4 per unit of ammonia. Wet rendered tankage was listed at \$4@ 4.25 per unit of ammonia and dry rendered tankage was priced at \$1@ 1.05 per protein unit.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 393,406,000 lbs. in September. Of this volume, 186,064,000 lbs., or 47.3 per cent were shortening and 111,044,000 lbs., or 28.2 per cent, were salad or cooking oils. Shipments of oleomargarine oils and/or fats totaled 96,298,000 lbs., or 24.5 per cent of the total. Shipments in September, 1959, amounted to 391,233,000 lbs.

Record Soap, Detergent Sales

According to the soap association's latest sales census report, soap and synthetic detergent sales for the first half of 1960 hit a new high of 2,155,550,000 lbs.—up about 4.5 per cent from sales in the same period in 1959. Soap sales were at 522,548,-000 lbs.—up 0.1 per cent.

Cold Storage Hide Stocks

Hides and pelts held in cold storage on September 30 totaled 74,992,-000 lbs., according to the U. S. Department of Agriculture. This volume compared with 74,889,000 lbs. in stock a month earlier, 74,346,000 lbs. a year ago and the five-year 1955-59 average of 82,822,000 lbs.

CHICAGO HIDES

Wednesday, Nov. 2, 1960

BIG PACKER HIDES: Clearance last week was fairly good as 130,000 hides sold, including bookings to packers' tanning subsidiaries. River heavy native steers sold well at 12¢, down 1¢ from previous volume movement. Butt-brands moved well at 101/2¢, as did heavy Texas steers at 10¢, and Colorado's at 9¢, all 1/2¢ lower. About 13,000 River-St. Paul heavy native cows sold at 13¢, also down 1/2¢, and orders lagged late in the week. Light native cows, St. Paul's, sold at 15¢, Milwaukee's at 151/2¢, and River's at 16¢, all 1@11/2¢ lower. Another sale involved Chicago plumps at 161/2¢, and Kansas 30/45's, City's, brought 251/2 c. Branded cows also sold 1/2¢ lower, with Northern stock at 11¢, Ft. Worth-Wichita's at 111/2¢, and Oklahoma City's at 12¢. At the close, Colorado steers were in good demand at 9¢. A couple of cars moved for export at 91/2¢, with domestic users bidding 9¢.

Demand was thin on Monday. On Tuesday, steer selections met fair inquiry at steady prices, with the exception of light natives, which were bid ½¢ lower. Cow selections were bid ½¢ lower. Late in the day, large producers moved 14,000 Northern and River branded cows steady at 11¢, and also a few Denvers at 10¾¢. At midweek, additional trading took place on branded cows at steady prices and a fair trade was also noted on heavy native cows, light native cows, heavy native steers and branded steers at steady prices.

SMALL PACKER AND COUNTRY HIDES: Action was sparse in the small and country hide markets. Some stock was withdrawn from the market, with sellers preferring to await developments next week or until after the election. Midwestern small packer 50/52-lb. allweights were quoted at 12½@13¢ nominal, with 60/62's pegged at 10½@11¢ nominal. The 50/52-lb. lockerbutchers were quoted at 10½@11¢ nominal, with same average renderers nominal at 9½¢. No. 3 hides, 50/52's were steady at 7@7½¢

50/52's, were steady at 7@7½¢.

CALFSKINS AND KIPSKINS:
Last reported trading in Northern light calfskins was at 52½¢. Some Eau Claire light averages moved at 51½¢ recently. Heavy calf was pegged at 52½¢ nominal. River kipskins last moved in volume at 44¢, with some Nashville production at 46½¢. River overweights last moved at 34¢, and some Southwestern's at 33¢. Small packer allweight calf was

steady at 40@41¢ nominal, as were allweight kips at 31@33¢. Country calf, allweight, was about steady at 25@27¢, and allweight kips were steady at 22@23¢.

SHEEPSKINS: Shearlings were moderately active, with Northern-River No. 1's moving mostly at .80@.90, and No. 2's at .50@.65. South-western product also held steady, with No. 1's nominal at 1.20@1.30, and No. 2's at .75@.90. Fall clips moved lightly at 1.25@1.50. Pickled skins were stronger, with lambs at 9.50 and sheep at 11.50. Midwestern lamb pelts ranged from 1.90@2.10 per cwt. liveweight basis. Full wool dry pelts were nominal at .20@.21.

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CHICAGO HIDE QUOTATIONS

PACKER	HIDES		
W	ednesday,	Co	r. date
No		1959	
Lgt. native steers16	@ 161/2n	21	
Hvy. nat. steers12	@ 121/2	164	2@17
Ex. lgt. nat. steers 18	@ 181/2n		23n
Butt-brand. steers			15
Colorado steers	9		14
Hvy. Texas steers	10		141/2
Light Texas steers	14n		19n
Ex. lgt. Texas steers .	16n		21n
Heavy native cows13	@ 131/2	171	2@18
Light nat. cows15	@16	231	4 @ 24n
Branded cows11	@12	161	2@17
Native bulls 91	4@10n	14	@141/2n
Branded bulls 81	/2@ 9n	13	@ 13½n
Calfskins: Northerns, 10/15 lbs.	521/2n		45n
10 lbs./down	52½n		571/2n
Kips, Northern native, 15/25 lbs	44n		40n

	SN	IALL PACKER HIDE	S	
STEERS 60/62-lb. 50/52-lb.	avg.	COWS: 1014@11n 1214@13n	13 16	@ 14n @ 17n
	GN.	IALL PACKER SKIN	S	

Calfskins, all wts. ..40 @41n 35 @38n Kipskins, all wts. ..31 @33n 30n

Packer si No. 1	100				.80@	.90	1.90@	2.25n
No. 2					.50@	.65	1.00@	1.25r
					.20@	.21n	21000	.21v
Dry Pelts Horsehides, untrim.			9.00@		12.00@			
Horsehides, trim			0.00@	0.2011	11 500	10.00		

N. Y. HIDE FUTURES

		Open	High	Low	Close	
Jan.		13.76b	13.85	13.85	13.80b-	.841
Apr.		13.90b	13.91	13.91	13.90b-	
July		13.99b				.10
		14.00b				.254
Jan.		14.16b			14.16b-	.450
Sal	les:	3 lots.				

Sal	es: 3	lots.				
		Mor	day, Oc	t. 31, 1960)	
Jan.		13.75b	13.96	13.90	13.95b-14	.05a
		13.90b		14.05	14.05b-	.158
		14.00b		14.22	14.10b-	.25a
		14.05b			14.15b-	.35a
		14.16b			14.25b-	.50a
Sal	es:	15 lots.				
		Tue	sday, No	ov. 1, 196	0	
Jan.		13.86b	13.95	13.90	13.95b-14	1.060
		14.00b			14.06b-1	5.008
		14.10b			14.12b-	.221
		14.15b			14.20b-	.300
		14.25b			14.25b-	.45a

Jan.		14.25b			14.25b-	.45a
Sal	es:	10 lots.				
		Wedr	esday, N	lov. 2, 19	60	
Jan.		13.95b	14.38	14.18	14.38	-15
			14.40	14.30	14.42b-	.45s
July		14.15b			14.47b-	.600
Oct.		14.20b	14.50	14.50	14.55b-	.65a
Jan.		14.30b			14.55b-	.80s
Sal	es:	18 lots.				
	-					- 1
		Thu	rsday, N	ov. 3, 19	30	- 10

		Thu	rsday, N	ov. 3, 19	50	
		14.15b 14.20b	14.30	14.25	14.25b- 14.30b-	3
July		14.25b	14.44	14.44	. 14.35b- 14.40b-	4
		14.25b 14.30b	****	****	14.40b-	-
Sal	les:	25 lots.				

LIVESTOCK MARKETS ... Weekly Review

Number Of Raw Garbage Feeders Down In July; During Month, 321 Quit Business In 48 States

0

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0.

at

10

ool

ate 59 11/2

7 3n 5 4 41/2

9n 31n 18 24n 17 14½n 13½n

40n

14n 17n

.42b-.47b-.55bFeeding of uncooked garbage to hogs appears to be on the decline, according to a U. S. Department of Agriculture survey. The number of premises feeding uncooked garbage to hogs in July declined to 305 in 25 states. This was a drop of 105 premises from the June count. During July, 321 garbage feeders went out of business, reducing to 8,878 the total number of garbage feeders in the 48 contiguous states.

A new Connecticut law forbids feeding uncooked garbage to hogs. About 28 premises have complied to the new law or have discontinued the practice, leaving still several in violation. In Alabama, practically all garbage feeders have discontinued the practice or have complied to garbage feeding laws. Oklahoma in July reported a drop of 76 premises feeding garbage, reducing the number of violators to five.

In South Carolina, the number of garbage feeders fell by 26, in Florida by 46, in Georgia by 32, whereas in Tennessee, the number of garbage feeders rose by 17 since June. Arkansas reported five more garbage feeders in July than in June, Kansas three more and Nebraska uncovered its first violation in a long time.

The number of raw garbage premises by states in July were: Massachusetts, 67; Texas, 55; New Hampshire, 34; Florida, 30; Arizona, 16; Connecticut, 15; Arkansas and Vermont, 11 each; Oklahoma and S. Carolina, 9 each; New Mexico, 8; Tennessee and Utah, 6 each; Kansas, 4; Colorado, 5; Georgia, Washington and New York, 3 each; Rhode Island, 2; West Virginia, Maine, Nebraska, Oregon, Alabama and Delaware, 1 each.

High Ratio Could Signal New Hike In Hogs

The hog production industry, in its relationship to the market on the feed (corn), appears headed into about a similar situation as existed about two years ago, when farmers decided that it was more profitable to market corn as pork. For the past several weeks, by irregular steps, the hog-corn ratio has climbed until for last week, it reached 16.6, basis Chicago. This was the highest since July, 1958. At that time, farmers had already launched a fast build-up in hog droves. The stage appears set for another increase in hog numbers.

LIVESTOCK RECEIPTS AT 56 MARKETS

A summary of receipts of livestock at 56 public markets, Sept., 1960 and 1959, as reported by the USDA:

		-CATTLE-		CALVES			
	Salable	Total	Local	Salable	Total	Local	
	receipts	receipts	slaughter	receipts	receipts	slaughter	
Sept. 1960	1,546,225	1,802,314	760,119	244,591	289,871	111,216	
Sept. 1959	1.644.217	1.883,744	774.990	260,256	321,617	98.582	
9 mo. 1960	12,078,592	13.832.523	6.855,773	1,657,878	1.989,353	813.925	
9 mo. 1959	11,925,017	13,721,435	6,673,873	1,684,981	2,143,519	825,761	
5-yr. av. (S	ept.						
1955-59)	1,749,678	2.061.974	975,533	312.858	415,951	188,220	
		HOGS		-SHEE	PANDL	AMBS-	
Sept. 1960	1.683.128	2,329,771	1,499,383	812,183	1.457.067	581.511	
Sept. 1959	2.103,064	2,880,698	1,790,483	893.554	1,473,906	557,756	
9 mo. 1960	17.247.359	23,265,676	15,701,418	5,320,677	9,126,446	4,493,226	
9 mo. 1959	18,291,562	24,773,293	16,716,873	5,681,394	9,360,302	4,505,411	
5-yr. av. (S		,		-,,	-,,	-,,	
1955-59)	1.914.112	2.694.036	1.847.762	832,624	1,506,659	589,309	
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						

TRUCKED-IN LIVESTOCK RECEIPTS

Trucked-in receipts of livestock at 56 markets in Sept., 1960-59, were reported by the USDA as follows:

		Number	r of head	Per cent	of total
		Sept. 1960	Sept. 1959	Sept. 1960	Sept. 1959
Cattle		1,602,786	1,674,758	88.9	88.9
Calves		265,046	285,735	91.4	88.8
Hogs	and lambs	2,128,144	2,602,833	91.3	90.4
Sheep		865,838	929,442	59.4	63.1

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Nov. 1, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

Service, Livestock Di	vision, as	follows:		1.111
HOGS: N.Y. Yds. BARROWS & GILTS:		Sioux City	Omaha	St. Paul
U.S. No. 1:				
	16.75-17.50 \$	16.50-16.85		16.25-17.25
220-220		16.85-17.00 \$1		17.00-17.25
U.S. No. 2:	17.30-17.30	16.85-17.00	17.00-17.50	17.00-17.25
180-200		16.50-16.85		
200-220		16.75-17.00		17.00-17.25
220-240		16.75-17.00		17.00-17.25
240-270		16.75-16.85		
U.S. No. 3: 200-220817.00-17.15	17 00 17 0E			10 50 10 50
200-220\$17.00-17.15 220-240 17.00-17.15	17.00-17.25 17.00-17.25			16.50-16.75 16.25-16.75
240-270 16.75-17.15	16.75-17.00			16.25-16.75
270-300				
U.S. No. 1-2:				
180-200 17.15-17.50 200-220 17.15-17.56	16.75-17.50 17.35-17.50		16.50-17.00	16.25-17.25
220-240 17.15-17.50	17.35-17.50		17.00-17.50 17.00-17.50	17.00-17.25 17.00-17.25
U.S. No. 2-3:	17.00-17.00	10.10-11.00	11.00-11.00	11.00-11.20
200-220 17.00-17.25	17.00-17.25		16.50-17.00	16.50-16.75
220-240 17.00-17.25	17.00-17.25		16.50-17.00	16.50-16.75
240-270 16.75-17.25	17.00-17.25		16.25-16.75	16.25-16.75
270-300 U.S. No. 1-2-3:		16.00-16.50	16.00-16.50	
180-200 17.00-17.25	16.50-17.50	16.50-16.85	16.00-16.75	16.25-16.75
200-220 17.10-17.35	17.25-17.50	16.75-16.85	16.75-17.00	16.50-16.75
220-240 17.10-17.35	17.25-17.50	16.75-16.85	16.75-17.00 16.25-17.00	16.50-16.75 16.25-16.75
240-270 17.00-17.35	17.00-17.50	16.50-16.85	16.25-17.00	16.25-16.75
sows:				
U.S. No. 1-2-3:			15 75 10 05	
180-270 15.75-16.00 270-330 15.25-16.00		15.25-15.50	15.75-16.25 15.50-16.25	15.50-15.75
330-400 14.25-16.00	14.50-16.25	14.50-15.25	14.50-15.50	14.00-15.50
400-550 13.50-14.50	13.50-14.75	13.50-16.25	13.75-14.75	13.00-14.50
SLAUGHTER CATTLE & C		2371		
STEERS:	WEAE2:			
Prime: 900-1100	00 00 07 00	00 00 00 00	00 00 00 00	
*****	26.00-27.00 26.00-27.00	25.25-26.00 25.00-26.00	25.50-26.25 25.50-26.25	
1300-1500	25.00-27.00	24.25-25.75	24.50-26.25	
Choice:				
700-900 24.25-25.75				23.75-25.25
900-1100 24.75-26.25	25.25-26.25	23.75-25.25	23.75-25.50	23.75-25.25
1100-1300 24.75-26.25 1300-1500 24.00-25.75	24.50-26.25 24.00-26.00	23.75-25.25 23.25-25.00	23.75-25.50 23.00-25.50	23.50-25.00 23.25-24.50
Good: 24.00-25.75	24.00-26.00	23.20-20.00	43.00-43.00	23.20-24.00
700-900 21.25-24.75	23.25-25.25	21.50-23.75	21.00-23.75	21.75-23.75 21.75-23.75
900-1100 21.75-24.75	23.25-25.25	21.50-23.75	21.00-23.75	21.75-23.75
1100-1300 41.73-24.73	23.00-24.50	21.25-23.75	21.00-23.75	21.50-23.75
Standard: all wts 19.00-21.75	21.25-23.25	19.50-21.50	19.00-21.00	18.00-21.75
Util./std.,	41.20-40.20	19.50-21.50	19.00-21.00	10.00-21.70
all wts 16.00-19.00	19.25-21.25	18.50-20.00	17.50-19.00	16.00-18.00
HEIFERS:				
Prime:				
900-1100	24.50-25.00	24.00-24.50	23.75-24.50	
Choice:	24.30-23.00	24.00-24.00	23.13-24.30	
700-900 23.50-24.75	23.50-24.50	22.50-24.00	22.50-24.00	22.50-23.75
900-1100 23.25-2.475		22.50-24.00	22.25-24.00	22.50-23.75
Good:				
600-800 21.25-23.50		20.00-22.50	19.75-22.50	20.75-22.50
800-1000 20.75-23.50 Standard:	21.25-23.50	20.00-22.50	19.75-22.50	20.75-22.50
all wts 17.00-21.00	18.50-21.25	18.00-20.00	18.25-19.75	17.50-20.75
Util./std.,				
all wts 15.00-17.00	15.00-18.50	16.50-18.50	16.50-18.25	15.50-17.50
COWS, All wts.:				
Utility 13.50-14.50	13.25-15.75	13.00-15.00	13.50-15.50	12.50-14.50
Commercial 14.50-16.00	13.50-16.25	14.75-16.00	15.25-16.25 12.50-14.00	14.50-15.00 11.50-13.00
Cutter 12.00-14.00	12.50-14.00	12.00-13.00	12.50-14.00	
Canner 9.50-12.50		11.00-12.50	11.00-12.50	10.50-11.50
BULLS (Yrls. Excl.) All v				
Commercial 17.00-18.00	17.00-19.50 17.50-19.50	17.00-18.00	15.50-18.00	17.50-18.50
Utility 16.00-17.00	17.50-19.50	17.00-18.00	15.50-18.00	17.50-19.00
Cutter 13.50-16.50	16.50-18.00	15.50-17.00	14.00-15.50	14.50-17.50
VEALERS: All weights:				
Ch. & pr 29.00	26.00		23.00	26.00-31.00
Std. & gd. 18.00-26.00	17.00-24.00		15.00-20.50	18.00-28.00
CALVES (500 lbs. down):				- L 22 Carl
Choice 21.00-25.00		-		20,00-22.00
Std. & gd. 15.00-21.00				15.00-20.00
SHEEP & LAMBS:				
LAMBS (110 lbs. down):	10 50 10 10	12 05 12 5		17.00 17.50
Prime 17.50-18.00 Choice 16.50-17.50	18.50-19.00 17.50-18.50	17.25-17.75	16.75-17.75	17.00-17.50 16.00-17.00
Choice 16.50-17.50 Good 15.50-16.50	15.00-17.50		10.13-11.73	15.00-17.00
LAMBS (105 lbs. down, s				
Prime		17.00-17.50		17.00
	18.00-18.25 17.00-18.00	17.00-17.50	16.50-17.50	17.00
Good	15.00-17.00	15.00-16.50	10.00-11.00	100
EWES:				
	0 400 50	2 50. 2 50	3.25- 4.50	3.75- 4.00
Gd. & ch 3.00- 4.5 Cull & util. 3.00- 5.2	5 4.00- 4.7	2.50- 3.50 3.25- 4.75	3.00- 5.00	3.00- 3.75

CORN BELT DIRECT TRADING

Des Moines, Nov. 2-Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U.S. Department of Agriculture:

BARRO	WS	&	GILTS:		
U.S.	No.	1,	200-220	\$16.35@17.00	
U.S.	No.	1,	220-240	16.25@17.00	
U.S.	No.	2.	200-220	16.00@16.65	
U.S.	No.	2.	220-240	15.90@16.55	
U.S.	No.	2,	240-270	15.65@ 16.40	
U.S.	No.	3.	200-220	15.70@16.50	
U.S.	No.	3,	220-240	15.70@16.40	
U.S.	No.	3.	240-270	15.40@16.25	
U.S.	No.	3,	270-300	14.85@ 15.80	
U.S.	No.	1-2,	200-240	16.25@17.00	
U.S.	No.	2-3,	200-240	15.90@16.50	
U.S.	No.	2-3	240-270	15.65@16.35	
U.S.	No.	2-3	270-300	15.05@16.00	
U.S.	No.	1-3	180-200	14.85@ 16.40	
U.S.	No.	1-3.	200-220	16.00@16.65	
U.S.	No.	1-3	220-240	15.90@16.55	
U.S.	No.	1-3	240-270	15.65@ 16.40	i
SOWS:					
U.S.	No.	1-3	270-330	14.45@15.75	
U.S.	No.	1-3	, 330-400	13.95@15.25	ĺ
U.S.	No.	1-3	, 400-550	12.45@14.50	į
Con	rn	Be	lt hog	receipts	,
00 20	non	tool	hav 4h	ACITY A	

as r	epo	orte	ed by t	ne US	DA:
			This	Last	Last Year
			est.	actual	actual
Oct.	27		62,000	58,000	85,000
Oct.	28		37,000	51,000	70,000
Oct.	29		45,000	39,000	46,000
Oct.	31		105,000	67,000	69,500
Nov.	- 1		66,000	84,000	79,000
Nov.	2		65,000	83,000	95,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Nov. 1.

coscpii, ruesday,	1404. 1,
were as follows:	
CATTLE:	Cwt.
Steers, ch. & pr !	24.00@26.00
Steers, good	
Heifers, gd. & ch	
Cows, util. & com'l.	14.00@16.00
Cows, can. & cut	12.00@14.25
Bulls, util. & com'l.	15.50@17.00
VEALERS:	
Good & choice	19.00@23.00
Calves, gd. & ch	18.00@20.00
BARROWS & GILTS:	
U.S. No. 3, 220/240	16.50@16.75
U.S. No. 3, 240/270	16.25@16.60
U.S. No. 3. 270/300	16.00@16.25
U.S. No. 1-2, 180/200	16.25@17.00
U.S. No. 1-2, 240/270	16 59@ 16 75
U.S. No. 1-2, 220/240	16.85@17.15
U.S. No. 1-2, 200/220	16.50@16.75
U.S. No. 2-3, 220/240	16.50@16.75
U.S. No. 2-3, 240/300	16.00@16.75
U.S. No. 1-3, 180/200	16.25@17.00
U.S. No. 1-3, 200/220	16.50@17.00
U.S. No. 1-3, 220/240	16.50@17.00
U.S. No. 1-3, 240/270	16.40@17.00
SOWS, U.S. No. 1-3:	
270/330 lbs	15.25@15.75
330/400 lbs	14.75@15.25
400/550 lbs	13.75@14.75
LAMBS:	
Choice & prime	17.00@17.75
Good & choice	16.00@17.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Nov. 1, were as follows:

CATTLE:	Cwt.
Steer, choice	24.00@25.50
Steer, good	22.50@24.00
Heifers, good	22.50@23.25
Cows, utility	14.00@15.00
Cows, can. & cut	11.50@13.50
BARROWS & GILTS:	
U.S. No. 1-2, 200/235	17.50@17.65
U.S. No. 1-3, 190/250	17.25@ 17.50
U.S. No. 2-3, 200/260	16.75@17.25
SOWS, U.S. No. 1-3:	
257/325 lbs	15.00@16.00
350/450 lbs., No. 2	none qtd.
LAMBS:	
Choice & prime	17.00@18.25
Good & choice	16.50@ 17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Nov. 1, were as follows:

CATTLE: Cwt. Steers, choice\$24.50@26.00

Steers, good	22.50@24.50
Heifers, gd. & ch	22.00@24.25
Cows, util. & com'l.	
Cows, can. & cut	11.50@14.00
Bulls, util. & com'l.	16.00@18.50
VEALERS:	
Choice & prime	29.00@30.00
Good & choice	25.00@28.00
Stand. & good	19.00@25.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	17.75@ 18.00
U.S. No. 3, 200/220	17.25@17.35
U.S. No. 3, 220/240	17.25@17.35
U.S. No. 3, 240/270	16.75@17.25
U.S. No. 3, 270/300	16.25@16.75
U.S. No. 1-2, 180/200	17.60@17.75
U.S. No. 1-2, 200/220	17.65@17.75
U.S. No. 1-2, 220/240	17.60@17.75
U.S. No. 2-3, 200/220	17.35@17.50
U.S. No. 2-3, 220/240	17.25@17.50
U.S. No. 2-3, 240/270	16.75@17.50
U.S. No. 2-3, 270/300	16.50@17.00
U.S. No. 1-3, 180/200	17.35@17.65
U.S. No. 1-3, 200/220	17.50@17.65
U.S. No. 1-3, 220/240	17.50@17.65
U.S. No. 1-3, 240/270	17.00@17.50
SOWS. U.S. No. 1-3:	
270/330 lbs	
330/400 lbs	
400/550 lbs	13.50@14.50
LAMBS:	
Choice & prime	17.00@17.50
Good & choice	15.50@17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Nov. 1, were as follows:

CATTLE:	Cwt.
Steers, choice	23.00@26.00
Steers, std. & gd	17.50@23.75
Heifers, gd. & ch	20.00@24.50
Cows, util. & com'l.	14.25@16.50
Cows, can. & cut	10.50@14.50
Bulls, util. & com'l.	15.00@17.25
Vealers, gd. & ch	19.00@23.00
Calves, gd. & ch	17.00@21.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	16.85@17.00
II.S. No. 2, 200/240	16.85@17.00
U.S. No. 2, 240/270	16.85@17.00
U.S. No. 3, 200/220	16.00@16.50
U.S. No. 3, 220/270	16.25@ 16.60
U.S. No. 3, 270/300	16.00@16.50
U.S. No. 1-2, 180/200	16.50@16.85
U.S. No. 1-2, 200/220	16.75@17.00
U.S. No. 1-2, 220/240	16.75@17.00
U.S. No. 2-3, 200/220	16.25@16.50
U.S. No. 2-3, 220/270	16.25@16.85
U.S. No. 2-3, 270/300	16.00@16.65
U.S. No. 1-3, 180/200	none qtd.
U.S. No. 1-3, 200/240	16.50@17.00
U.S. No. 1-3, 240/270	16.50@17.00
SOWS. U.S. No. 1-3:	
270/330 lbs	15.50@15.75
330/400 lbs	14.50@15.75
400/550 lbs	13.50@14.75
LAMBS:	
Choice & prime	16.00@18.00
Good & choice	14.50@16.00
LIVESTOCK P	RICES

AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Nov. 1, were as follows:

CATTLE:	Cwt.
Steers, gd. & ch \$	22.50@25.00
Steers, util. & std.	
Heifers, gd. & ch	
Heifers, util. & std.	
Cows. util. & com'l.	
Cows, can. & cut	
Bulls, util. & com'l.	17.00@18.00
VEALERS:	
Choice	none qtd.
Good & choice	27.00@32.00
Calves, standard	
BARROWS & GILTS:	
U.S. No. 1, 200/240	17 65@ 17 75
U.S. No. 1-2, 200/240	
U.S. No. 2-3, 190/250	
U.S. No. 3, 270/300	16.50
SOWS, U.S. No. 2-3:	
300/400 lbs	
400/600 lbs	13.75@14.00
LAMBS:	
Choice & prime	17.50@18.25
Good & choice	

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Oct. 29, 1960 (totals compared), as reported by the U.S. Department of Agriculture:

Boston, New York City area	by are o. b. Department of	regite	uituic.		
Baltimore, Philadelphia 9,199 2,457 28,852 4,11 Cincy, Cleve, Detroit, Indpis. 20,439 5,697 124,643 41,12 Chicago area 17,034 7,664 34,086 81,7 St. Paul-Wis, areas ² 34,096 27,950 108,350 26,4 St. Louis area ³ 12,964 3,210 71,760 4,4 Stoux City-So. Dak, area ⁴ 25,064 102,373 18,4 Omaha area ⁵ 36,936 214 75,645 18,6 Iowa-So. Minnesota ⁶ 34,705 10,655 307,402 40,8 Louisville, Evansville, Memphis 8,140 5,225 51,428 6,360 Georgia-Florida-Alabama area ⁷ 9,833 6,450 26,330 9. St. Joseph, Wichita, Okia. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Sait Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran areas ⁸		Cattle	Calves	Hogs	Sheep
Cincy, Cleve, Detroit, Indpls. 20,439 5,697 124,643 14,71 Chicago area 17,034 7,664 34,086 34,086 34,086 34,086 81.5 Paul-Wis, areas² 34,069 27,950 108,350 26,4 St. Louis areas² 12,984 3,210 71,760 4,4 Sioux City-So. Dak. areas² 25,084 102,373 18,4 Omaha areas² 36,936 214 75,645 18,6 Iowa-So. Minnesota° 16,146 33,076 30,076 30,765 307,402 40,6 Louisville, Evansville, Nashville, Memphis 8,140 5,325 51,428 51,428 51,428 51,428 52,536 51,428 52,536 51,428 52,536 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,538 51,428 52,53	Boston, New York City area1 1	3.929	11.513	50,160	42,754
Chicago area 17,034 7,664 34,086 8,15. Faul-Wils, areas 34,069 27,950 108,350 26,4 St. Louis area 12,964 3,210 71,760 4,4 Stoux City-So. Dak. area 25,064 102,373 18,4 Omaha area 36,36,36 214 75,645 18,6 Kantas City 16,146 33,076 10,655 307,402 40,8 Louisville, Evansville, Nashville, Memphis 6,450 26,380 5,256 Georgia-Florida-Alabama area 9,833 6,450 26,380 5,256 St. Joseph, Wichita, Okia. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran areas 30,121 1,366 26,378 32,4	Baltimore, Philadelphia	9,199	2,457	28,852	4,151
Chicago area 17,034 7,664 34,086 8,15. Faul-Wils, areas 34,069 27,950 108,350 26,4 St. Louis area 12,964 3,210 71,760 4,4 Stoux City-So. Dak. area 25,064 102,373 18,4 Omaha area 36,36,36 214 75,645 18,6 Kantas City 16,146 33,076 10,655 307,402 40,8 Louisville, Evansville, Nashville, Memphis 6,450 26,380 5,256 Georgia-Florida-Alabama area 9,833 6,450 26,380 5,256 St. Joseph, Wichita, Okia. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran areas 30,121 1,366 26,378 32,4	Cincy., Cleve., Detroit, Indpls 2	0.439	5,697	124,643	14,765
St. Paul-Wis, areas ² 34,069 27,950 108,350 26,4 St. Louis areas ² 12,964 3,210 71,760 44,4 Sloux City-So. Dak areas 25,064 102,373 18,4 Omaha areas 36,936 214 75,645 18,6 Kantas City 16,166 33,076 10,655 307,402 40,6 Louisville, Evansville, Nashville, Memphis 5,125 51,428 Georgia-Florida-Alabama area 9,833 6,450 26,380 5t. Joseph, Wichita, Okia. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,745 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran areas 30,121 1,366 26,378 32,4	Chicago area 1	7.034	7.664	34,086	8,144
St. Louis area 12,964 3,210 71,760 4,4	St. Paul-Wis. areas ²	4,069	27,950	108,350	26,410
Sioux City-So. Dak. area* 25,064 102,373 18,40	St. Louis area3 1	2.964	3.210	71,760	4,481
Omaha areas 36,936 214 75,645 18,6 Kanras City 16,146 33,076 33,076 33,076 10,655 307,402 40,81 Louisville, Evansville, Nashville, Memphis 8,140 5,325 51,428 6,650 26,380 5.25 52,325 51,428 6,350 5.25 51,428 6,350 5.25 51,428 6,450 26,380 5.241 12,982 26,380 5.241 12,982 26,380 5.241 12,982 26,3 26,378 5.241 12,982 26,3 14,039 33,1 26,378 30,121 1,366 26,378 32,4 <td< td=""><td></td><td>5.064</td><td></td><td>102.373</td><td>18,445</td></td<>		5.064		102.373	18,445
Kantas City 16,146 33,076 Iowa-So. Minnesota ^a 34,705 10,655 307,402 40,6 Louisville, Evansville, Memphis 8,140 5,325 51,428 51,228 Georgia-Florida-Alabama area ^a 9,833 6,450 26,380 9.0 St. Joseph, Wichita, Okia. City 20,832 1,440 42,573 9.0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Sait Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas ^a 30,121 1,366 26,378 32,4		6,936		75,645	18,617
Louisville, Evansville, Nashville, Memphis 8,140 5,325 51,428 Georgia-Florida-Alabama area' 9,833 6,450 26,380 St. Joseph, Wichita, Okla. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Sait Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran areas' 30,121 1,366 26,378 32,4		16,146		33,076	
Memphis 8,140 5,325 51,428 Georgia-Florida-Alabama area 9,833 6,450 26,380 St. Joseph, Wichita, Okla. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas 30,121 1,366 26,378 32,4	Iowa-So. Minnesota ⁶ 3	34,705	10.655	307,402	40.685
Georgia-Florida-Alabama area* 9,833 6,450 26,380 St. Joseph, Wichita, Okla. City 20,832 1,440 42,573 9,0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Sait Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas* 30,121 1,366 26,378 32,4	Louisville, Evansville, Nashville,				
St. Joseph, Wichita, Okla. City 29,832 1,440 42,573 9.0 Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas* 30,121 1,366 26,378 32,4	Memphis	8,140	5,325	51,428	
Ft. Worth, Dallas, San Antonio 14,746 5,241 12,982 26,3 Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas 30,121 1,366 26,378 32,4	Georgia-Florida-Alabama area?	9.833	6,450	26,380	
Denver, Ogden, Salt Lake City 19,732 260 14,039 33,1 Los Angeles, San Fran. areas ⁵ 30,121 1,366 26,378 32,4	St. Joseph, Wichita, Okla, City 2	20,832	1,440	42,573	9,055
Los Angeles, San Fran. areas ⁸ 30,121 1,366 26,378 32,4	Ft. Worth, Dallas, San Antonio . 1	4,746	5,241	12,982	26,316
	Denver, Ogden, Salt Lake City 1	19.732	260	14,039	33,115
Dantland Coattle Cackens 9 000 000 17 008 0 1	Los Angeles, San Fran. areass 3	30,121	1,366	26,378	32,435
rormanu, seatue, spokane 6,260 950 17,265 9,1	Portland, Seattle, Spokane	8,280	966	17,285	9,198
GRAND TOTALS	GRAND TOTALS3	32,169	90,408	1.127.412	288,571
					270,041

TOTALS SAME WEEK 1959 ...318,658 84,373 1,400,489 270,041 Includes Brooklyn, Newark and Jersey City. Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, III., and St. Louis, Mo. 4includes St. Louis Huron, Mitchell, Madison and Watertown, S. Dak. Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Oct. 22, compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

ST	GOOD STEERS All wts.		CALVES Gd. & Ch.		HOGS* Grade B¹ Dressed		LAMBS Good Handyweights	
1960	1959	1960	1959	1960	1959	1960	1959	
Toronto\$22.50	\$23.88	\$31.50	\$31.55	\$25,25	\$22.65	\$20.00	\$19.55	
Montreal 22.10	23.70	28.80	29.00	26.07	23.80	19.35	19.55	
Winnipeg 21.80	23.54	29.27	27.00	23.58	20.50	17.00	16.80	
Calgary 20.35	24.60	17.75	21.05	22.40	19.43	16.10	16.00	
Edmonton . 20.25	23.10	19.10	20.50	22.20	19.40	16.10	16.20	
Lethbridge . 20.90	24.00	18.00	20.50	22.43	19.05	16.20	15.85	
Pr. Albert 20.75	23.15	19.00	20.75	22.00	19.15	15.25	15.25	
Moose Jaw 20.75	23.10	18.00	20.75	22.25	19.15	16.00		
Saskatoon 20.50	23.25	24.50	23.00	21.95	19.15	16.50	16.00	
Regina 21.00	22.50	22.30	22.50	24.50	19.15	15.30	15.00	
*Canadian government	nent qu	ality pr	remium	not inc	luded.			

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Oct. 29:

Week ended Oct. 29 (estimated)	Cattle and Calves	Hogs 17,750
Week previous (six days)	3,476	18,872
Corresponding week last year	2,687	16,425

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Oct. 22, compared:

		Week	same
		ended	week
		Oct. 22	1959
	CAT	TLE	
Western	Canada	23,653	19.658
Eastern	Canada	20,502	19.514
Totals		44,155	39.172
	но	GS	
Western	Canada	52.934	75,956
Eastern	Canada	61.736	87,687
Totals		114,670	163,643
All hog	carcasses		
graded		126.981	175.078
	SHI	CEP	
Western	Canada	10.428	10.242
Eastern	Canada	16,198	19.383
Totals		26,626	29.625
0.3			

PACIFIC COAST LIVESTOCK

| Receipts at leading Pacific Coast markets, week ended Oct. 29: Cattle Calves Hoge Sheep Los Ang. 4,150 825 575 240 Stockton 1,800 325 1,250 350 N. P'tland 2,600 375 1,800 5,200

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Oct. 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	265,800	301,400	137,300
Previous week	249,800	301,300	133,600
Same wk.	282,500	415.700	127,100

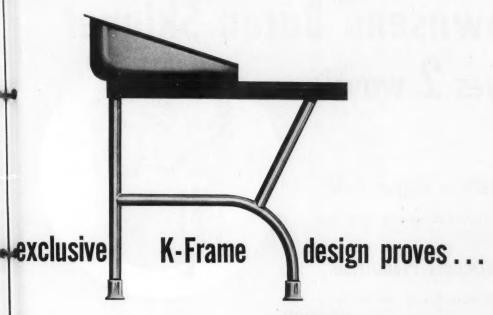
NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York, market for the week ended Oct. 29:

	Cattle C	alves	Hogs*	Sheep
Salable	97	4	none	none
Total, (in				
directs)	1,183	92	17,054	8,76
Prev. wk.	_			
Salable	106	8	none	none
Total, (in	cì.			
directs)	1,392	129	17,870	9,62
*Includ	es hogs	at 3	1st Str	eet.

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870 9,630 Street. Koch exclusive K-shaped underframe increases the working floor space in the plant. The K-Frame design provides extra leg room and storage beneath the table for tubs, drums, and trucks. It keeps containers out of busy aisles. Like all Koch stainless tables, the K-Frame is strong, rigid, and easy to hose off.

Koch experience in fabricating stainless steel equipment dates back to the days when stainless was new. Koch engineers know the technology of grade, gauge, and finish. They know which processes to apply in forming, welding, grinding, and polishing. Have your stainless equipment designed by Koch engineers. Send sketch for free quotation on your next project, or choose from the complete line of Koch performance-proved work tables. Write, wire, or call for additional information.

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3300 items for the meat and food industries

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To get the highest profit from your bacon operation, you can't afford to waste part of the bacon in the lard tank.

Only with the close-skinning, high-yield performance of a Townsend Bacon Skinner can you save the maximum amount of bacon. From bellies of any average, the Townsend will increase yield from 1% to as high as 3%.

Add to that the high speed of this machine — 900 bellies per hour — and you have an important answer to greater profits from your bacon operation.

Write for full details on the Townsend Bacon Skinner. And ask, too, about the Townsend Pork-Cut Skinner and Townsend Ham Fatter— a team that brings you extra profits from your bacon operation.

TOWNSEND

ENGINEERING COMPANY

The Meat Trail...



CONGRATULATORY NOTE is read by Mickey Rubin (center), president of Dallas City Packing Co., Inc., Dallas, to owners of prize-winning animals at Texas State Fair in Dallas. Lynn Trimmier (left), owner of grand champion steer, and Lynda Cook, owner of reserve grand champion, hear Rubin give complimentary informal speech about animal entries. Rubin is member of junior livestock committee of Texas Independent Meat Packers Association.

Dr. Seher, Who Headed MID Northern Area, to Retire

Dr. Otto W. Seher, who until recently was assistant director of the Meat Inspection Division, U. S. Department of Agriculture, for the northern area, with headquarters in Chicago, will retire November 30





DR. RAFOTH

DR. SEHER

after more than 46 years of service with the MID. He has been succeeded by Dr. LESLIE J. RAFOTH, who assumed the duties of assistant director for the northern area last August. Dr. Seher has remained in Chicago as a consultant since that

Following graduation in 1913 from the Colorado Agricultural College with the degree of doctor of veterinary medicine, Dr. Seher joined the MID at Fort Worth, Tex. In 1927, he was promoted to the position of inspector in charge at Atlanta, Ga. Since then, he has held inspector in charge assignments at Sioux City

and Mason City, Ia., Pittsburgh, Pa., South St. Joseph and St. Louis, Mo.

He was named chief of the inspection operations section of the Washington staff in 1945, and in 1947 was assigned to the Inspection and Quarantine Division to assist in a campaign against the foot and mouth disease in Mexico. He returned to the MID as inspector in charge of the Chicago station. Dr. Seher was named assistant director for the northern area in 1958.

Dr. Rafoth, who was chief staff officer for animal foods with the MID in Washington, D.C., for two years before his promotion to assistant director, joined the division in 1949 at Dubuque, Ia. During later assignments, he was stationed at Green Bay, Wis., and Chicago. Dr. Rafoth received the degree of doctor of veterinary medicine from Iowa State University in 1943.

PLANTS

Odom Sausage Co., Madison, Tenn., plans to start construction immediately on its new sausage plant in Danville, Ky., announced D. G. ODOM, SR., president of the firm. The new plant ultimately will employ 75 to 100 persons, he said.

Tri-County Livestock, Inc., Columbus, O., has started slaughtering operations in part of the old plant of The Danahy Packing Co., Buffalo, N. Y. WALTER E. SOLLARS, JR., secretary and owner of Tri-County Livestock, new lessee of the Danahy facility, reported about 465 hogs were slaughtered the first day. He said weekly volume could reach 8,000 to 10,000 by the end of the year and the present force of 31 employes will be stepped up to 40 or 45 as business develops.

Knickerbocker Meats, Inc., a New York City purveyor, has moved to new quarters at 409 W. 14th st. The firm has taken over the entire building, which has been newly equipped.

At a recent meeting of the Ontario (Canada) Hog Producers Association, a proposal was made for the development of a \$10,000,000 chain of meat processing plants across Ontario to be known as Federated Allied Meat Enterprises Co-operative, Ltd., with headquarters in Toronto. The project is to be financed by the issue of 100,000 cooperative common shares of \$100 par value. An immediate objective of \$1,000,000 to start the project was establised.

JOBS

CLAUDE A. SCOTT has been promoted to the newly-created position of vice president for marketing at The Braun Brothers Packing Co., Troy O., announced ALAN J. Braun, president. Scott went to Braun's as general manager last June. He was formerly manager at



HONORARY American Farmer degree is presented to R. W. Reneker, vice president of Swift & Company, Chicago, by Future Farmers of America president Jim Thomas, Patterson, Ga. Honorary degrees are given in recognition of outstanding and continued efforts to foster and promote FFA organization and activities. Reneker was the only representative of a meat packing firm so honored this year. FFA was founded 33 years ago.

Memphis Packing Co., Memphis, Tenn., a division of Armour and Company, Chicago.

The election of T. G. REDMAN as a vice president of Swift & Company,



T. G. REDMAN

Chicago has been announced by Porter M. Jarvis, president. Redman, comptroller of Swift since 1952, was elected to the new position at a recent meeting of the board of directors. A native of

Chicago, Redman joined Swift in 1919 and has held positions in the office of the G. F. Swift estate, the general accounting department and the comptroller's office. He was appointed assistant comptroller in 1947. He is currently chairman of the board of Globe Life Insurance Co., an insurance affiliate of Swift; a member of the Chicago control of the Controllers Institute of America, and serves on the American Meat Institute accounting committee.

Three new personnel changes within Hygrade Food Products Corp., Detroit, have been announced by Hugo Slotkin, chairman of the board and president of Hygrade. ALBERT WOODS, formerly assigned to the Detroit executive offices, has been named general manager of Hy-



J. SCHUMACHER



A. WOODS

grade's Tacoma, Wash., plant. He succeeds Don R. Wilson, who has been appointed director of sales and merchandising at the firm's Indianapolis plant. John F. Schumacher, a former president of the Independent Meat Packers Association of Omaha, Neb., has been appointed manager of Hygrade's Omaha plant.

JOSEPH GIULIANA has been appointed general manager of Herman Diele, Inc., Hoboken, N.J.

Appointment of P. J. Dr Rocco as manager of the dry sausage department of Armour and Company, Chicago, has been announced by EARL CLEMENTS, Armour foods sales manager. Di Rocco joined Armour in



LOOKING over outline of Meat Science Institute course sponsored last summer by National Independent Meat Packers Association at Rutgers University, New Brunswick, N. J., are Georges Vulliamy (left), visitor from Switzerland, and Robert Kular, NP associate editor and 1960 MSI "graduate." Vulliamy is making tour of U.S. meat packing plants to learn new industry techniques to take back to his family's sausage manufacturing plant in Lausanne, Switzerland. Plant produces 25,000 lbs. of sausage a week.

1945 as a dry sausage salesman in New York and later served as New York district sales supervisor of dry sausage for the company.

DEATHS

Kenneth R. Haynie, 48, superintendent of the Wilson & Co. plant at Buenos Aires, Argentina, and brother of Wilson president Roscoe G. Haynie, died November 1 on an airplane en route from Buenos Aires to Chicago. He had been ill about three weeks and was going to Chicago for medical treatment, accompanied by his wife, Mary, and a physician. Haynie also is survived by his mother, two children and three grandchildren.

RUSSELL J. YOUNG, 53, vice president and general manager of Young Packing Co., Inc., Decatur, Ill., passed away. He is survived by his widow, Gertrude, and a stepson.

Martha W. Bennett, formerly assistant manager of Koch Equipment Co., Kansas City, Mo., passed away recently. Mrs. Bennett, who retired from Koch in 1958, had been associated with the packing industry equipment supplier for more than 40 years.

LOWELL A. VANFOSSAN, 55, head of the labor relations department at Swift & Company's Evansville, Ind., plant, died of a heart attack recently. VanFossan joined Swift in 1930 at

Evansville and was transferred to the Chicago general office in 1945; he returned to Evansville in 1949 as head of the labor relations department. Surviving are his wife, Marguerite, and a son, James. b

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HUGO DEL PERO, 52, president of Del Pero-Mondon Meat Co., Marysville, Cal., suffered a fatal heart attack recently. His company, one of the leading hotel supply houses, received international recognition last winter when it supplied all the meat for the athletes and others at the Winter Olympics at Squaw Valley, Cal. The firm was founded in 1920 by Del Pero's father, JOSEPH. Active in industry affairs, Hugo Del Pero had been scheduled to address last week's convention of the National Association of Hotel and Restaurant Purveyors in Phoenix.

ROBERT J. DAVIS, 49, sales manager for Schweigert Meat Co., Inc., Minneapolis, died recently. Surviving are his widow and three sons.

EDGAR METZGER, 70, retired partner in Metzger Bros. Packing Co., Paducah, Ky., passed away.

CHARLES D. WILBUR, 69, a retired sales manager for Armour and Company, Chicago, is dead.

TRAILMARKS

A four-day sale at Southwest Meat Co. helped the Yuma, Ariz., firm celebrate its fourth anniversary recently. According to Clarence Jones, owner of the firm, Southwest Meat has doubled in volume since its first year in business.

ROBERT N. PECK has resigned as vice president, treasurer and a di-



R. N. PECK

rector of Tobin Packing Co., Inc., Rochester, N. Y., effective November 1. Peck, who has been with Tobin for the past 18 years and who has held the position of treasurer since 1956, will continue to serve the firm in

a consulting capacity. Before joining Tobin in 1942 as controller, Peck served in the Quartermaster General's office in Washington D.C. Peck said he intends to join his son in Orlando, Fla., and devote more time to personal interests.

The appointment of JAMES W. BROWITT as acting secretary of the American Shorthorn Association, Omaha, Neb., has been announced

by James Tomson, Jr., association president. Browitt has served for three years as executive assistant of the breed association. He succeeds KENNETH R. FULK, who resigned from the post.

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Dr. Horace P. Andrews, head of the statistics division in the research laboratories of Swift & Company, Chicago was a principal speaker at a recent technical forum in St. Paul, Minn. Dr. Andrews' talk was entitled "Integration of Statistical Technique in Process Development and Optimization."

CHARLES J. TOBIN, market research manager for Oscar Mayer & Co., Madison, Wis., has been named chairman of the organizing committee of the Madison chapter of the American Marketing Association.

Three Denver, Colo., meat packager ing executives have formed a corporation to manufacture and distribute an automatic, coin-operated grocery dispensing machine. A charter of incorporation was issued by the state of Colorado to Grocerette Vending Machines, Inc. The incorporators are: Dave Averch, secretary of Capitol Packing Co.; SEYmour Heller, partner in Denver Rendering Co., and H. P. SILVERMAN, general manager of Imperial Meat



FIRST PRIZE for top carcass at Southern Wisconsin Junior Livestock Exposition in Madison is \$150 check, presented to Tim Cretney of Dodgeville (right) by William Marquart, general livestock procurement manager for Oscar Mayer & Co. of Madison. Oscar Mayer special award was presented to exhibitor who entered what was considered to be outstanding meat-type hog in show. Cretney's brother Bob won second place in carcass judging and was presented second prize of \$75 by Oscar Mayer.

Co. The machines, some of which are refrigerated to handle meat and dairy products, will be placed in supermarkets, motels, apartment houses, trailer courts, college dormitories and 24-hour gas service stations. Each machine handles 10 products and is completely automatic. The items handled are meat, butter, eggs, milk, canned goods, beverages and bread. The machines are weather-proofed for outdoor use so that self-service can be provided after store hours.

JOSEPH COHN, vice president of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, will be honored for his leadership in promoting Israel's economic development through investment in Israel bonds. He will receive a labor-management tribute at a testimonial dinner on December 1 in New York City.

NICK BEUCHER, JR., president of Packing House By-Products Co., Chicago, announced that the firm has discontinued its meat brokerage division. The company retains its hide, tallow and feed divisions.

Louis E. Waxman, president of Colonial Beef Co., Inc., Philadelphia, was re-elected assistant treasurer of the Golden Slipper Square Club Camp, a non-sectarian summer camp at Bartonsville, Pa. The camp provides summer vacations for needy children in the Philadelphia area.

NOTE



The Front Cover of October 22 in this magazine showed the Griffith Prague Powder Drum without the red checkerboard design.

In answer to many questions, there is no change. The Prague Powder drum will continue to carry the same checkerboard design you see illustrated in this space.

THE GRIFFITH LABORATORIES, INC.

CASING WARNER JENKINSON MFG., CO. est Coast: 2515 Southwest Drive, Los Angeles 43, Calif.

cutting action ... no hammermill action with M & M meat converters



Shown here is an M & M meat converting installation in a Shown here is an M & M meet converting installation in a rendering plant. Converter is arranged for feeding from the first floor by means of a conveyor. Material can also be fed from floer above by gravity through a chute. Ground material is delivered to cookers by conveyor. Machine is designed so material cannot collect inside and throw equipment out of balance. Provides fine, uniform cutting of meat, shop fats and bones. Wide range of sizes and types. Write for further information.

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NEW TRADE LITERATURE

Packinghouse Equipment (NL 1222): More than 1,000 equipment and supply items used by packers, sausage manufacturers, fabricators and locker plants are listed, described and illustrated in a 230-page catalog issued by Phil Hantover, Inc., Kansas City, Mo. Charts, diagrams, buying specifications and an index are included.

Smokehouse Control System (NL 1221): An automatic smokehouse control system is the subject of a

bulletin recently issued by Calgon Co., a division of Hagan Chemicals & Controls, Inc., Pittsburgh. Operation of the system is automatic, the operator needing only to set the desired percentage weight loss on dial.

Liquid Gages and Valves (NL 1126): An eight-page catalog #376, published by the Jerguson Gage and Valve Co., covers practically the complete line of the firm's products.

Franks and Vienna Peelers (NL 1193): Time Saver Corp. has published a small, four-page folder, along with photographs of its line of such equipment, to be studied by

interested persons and firms. Maintenance, specifications, construction and costs of the units are covered in the literature.

Electrical Hog Stunning (NL 1101): This humane, efficient and economical method of dispatching hogs, together with the required equipment, its installation, use and maintenance are described and il-lustrated in a four-page bulletin published by the manufacturer, The Globe Co., Chicago.

Meat Packaging (NL 1128): Questions as to what's the best package to create the split-second impulse to buy are answered in a new colorful sales folder made available by the package material manufacturer, Paramount Paper Products Co., Omaha.

Electric Walkie Trucks (NL 1191): A new bulletin issued by the Raymond Corp., illustrates and describes the company's line of electric walkie trucks designed for narrow aisle operations.

Material Conveyors (NL 1100): Forty-two ways to transfer materials on conveyor systems are enumerated, illustrated and described in a collection of technical papers published by the Rapids-Standard Co, Inc., Grand Rapids, Mich. The company manufactures the Rapistan line of conveyors, casters and wheels.

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Humane Slaughtering (NL 1192): The Cincinnati Butchers' Supply Co. has published a four-page circular on proved techniques for immobilization, including data on the equipment required.

Polyester Wall Panels (NL 1130): Descriptive literature on the advantages of reinforced polyester panels manufactured by this Niagara Falls, N.Y. firm has recently been made available to firms such as fertilizer processing plants which have a problem with excessive corrosion.

Products and Services (NL 1162): The Raytheon Company has complied a six-page circular which lists its several divisions and branches, their locations and the kind of products manufactured by each.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (11-5-60).

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Many choice items including Anderson Expeller, melters hasher grinder, scales, trucks, etc. For complete list and details,

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1—York 8" x 8", Y.36 enclosed ammonia compressor 2-cylinder, standard V-belt drive.
1—York 7½" x 7½", Y.36 enclosed ammonia compressor 2-cylinder, standard V-belt drive with flat wheel.

FS-468, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

Madison Ave., New York 22, N. Y.

FROZEN MEAT SLICER: Model 15A, U.S. Berkel Heavy Duty, high speed slicer. Variable speed unit 50 1,050 slices per minute, with thickness range of 0" to 34". Fully automatic Hydraulic intermittent feed with push-button control panel. In operation 18 months. Serviced by factory personnel last month. Perfect working order. Can be seen any time. New line of products eliminates need of this machine. Will sacrifice price to get needed room for expansion. FREEMAN FOODS, P. O. Box 47. Worthington, Indiana

FOR SALE: Two Basic food Aro-Matic sausage molding and packaging machines, model #100 at 102, each with one 8 oz. mold. Good condition. Price-\$500.00 each, f.o.b. shipping point. Reply to GWALTNEY INCORPORATED, Smith-field, Virginia

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Juneau il H.P. Boller, burns coal, hand fired.
Old make good condition.
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H.P. Dutton oil burner boiler. (can switch gas) Excellent condition. Can see it in oper-

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FOR A SHOET TIME ONLY: We will sell one
Dupps Gambrelling Table, size y 10° with a
26° platform, and scalding vat, size 5 v 3 s 3 s 3 o
deep with platform, complete for \$400.00. subject
to prior sale. VOELKER & CO., Terminal Building. 500 East Markham, Little Rock, Arkansas.

PLANT FOR SALE

PLANTS FOR SALE

MEAT CANNING PLANT:

Modern U.S. Inspected one-story plant, completed in 195a. New, modern equipment. Located in new industrial area on railway siding. 12,000 og, ft. floor space with ample cooler space. This plant specializes in Pit-cooked Barbecued beef and pork and other specialty items. Also specializing in No. 10 size canned art for schools and other institutional trade. Centrally located for nation-wide business. Also located in one of the nation's best livestock producing areas. F5-506, THE NATIONAL PROVISIONER

IN CHICAGO: For sale, modern wholesale meat plant in re-inforced concrete building. Total area 18,000 sq. ft. 11,000 sq. ft. ralled coolers, 4,000 sq. ft. warehouse. Balance office area. FS-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

MISCELLANEOUS

MAKE THESE PRODUCTS IN THE U.S.A.
PROCESSES AVAILABLE: For production of
Central and Eastern European meat products,
Prague ham, Praguer and Debreciner frankfurters, Hunter durable and fresh salamis and
a hundred other specialities. FS-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

DO YOU HAVE EXTRA
HOG KILLING CAPACITY?
We need a packer to custom kill 1,100 hogs per
week now, and in the future, for year around
business. We can provide all trucking. W-445,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

DRESSED HOGS

Due to our increased killing capacity, we can offer selected or regular dressed hogs on a steady basis to go to the east coast. W-495, THE Chicago 10, III.

LOSS CORPORATION WANTED

Profitable meat company would like to acquire through purchase or merger, a packer or wholesaler with a substantial tax loss. Principals only. W-494, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

WE EXPEDITE LABELS (8 hour service)
Plans, Construction, Inspection, FDA. Sales
Matters. We supply FASTEST GOVERNMENT
hourly, per item.
Low cost: Monthly,

JAMES V. HURSON 409 Albee Bids., 1426 G. Street., N. W. Washington, S. D. C. Telephone REpublic 7-4122

BROKER: Active New York broker with office, dealres fresh or smoked meat items for chains and wholesalers. W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHICAGO BONER: Limited to space, specializing in canner and cutter cows, can use up to 200, 500 pounds of boneless meat from out-of-town boners. Fresh or frozen. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

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THE NATIONAL PROVISIONER, NOVEMBER 5, 1960

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments.

Current General Offerings

155—FROZEN MEAT SLICER: GEMCO, 2-16, auto. feed, stainless table, 3 HP. mtr. \$2,500.00 2826-MINCEMASTER: Griffith, 50 HP.....\$2,500.00 2825—HOG: Mitts & Merrill #CR8-12, 2-set knives, 40 HP. elec. mtr. & controls, good cond...\$1,650.00 2828—SMOKEHOUSE: Julian &-cage, 14' long, 8' wide, 8'9" high, stainless doors, 5 HP. blower, smoke generator, stainless ducts, gas fired \$1,250.00 2723-SLICER: U.S. mdl. 175-SS...... 950.00 2887—COOKER: Dupps 5' x 9', iktd. head, center charging dome, 30 HP. TEFC mtr......\$1,950.00 2830—STUFFER: Globe 500# cap., w/air piping & stuffing valves \$1,250.00

2868—TEE CEE PEELER: mdl. #IWI3, ser. #810526, with shaker 1/4 HP. I phase, good

2894—HAMMERMILL: Gruendler mdl. 1929, 40 HP., 3600 rpm. 220/440 v. 3 ph. 60 cy. TEFC mtr. & starter. Good cond. Motor like new......\$ 895.00 M-177—TRACK SCALE: Toledo mdl. 31-2122 FC 1600#, 1000# dial x l# graduation....\$ 295.00

M-157-GRINDER: Buffalo #78-B, 25 HP....\$ 850.00

M-164—FROZEN MEAT SLICER: Keebler, 11/2 HP. motor, 220 V., 3 phase, 60 cycle\$ 225.00 M-165-FLAKE-ICER: York mdl. 27LA352, 5 HP. M-190—COOLERS: (2) Niagara mdl. 632, direct expansion ammonia, ¾ to 3 HP, mtrs...ea, \$ 450.00

M-201—BAND SAW: Jim Vaughn, mdl. K, 15", w/ stainless steel table \$ 250.00 M-204-TY-PEELER: mdl. 500, w/tank ____\$2,350.00 M-250—SMOKEHOUSE CAGES: (29) 30" deep 51" high, 5-sta., 42" sticks ______ea. \$ 15.00

M-293—COOKER: 5' x 9', flat bolted heads, 20 HP, mtr. thru Foote Bros. reducer \$1,000.00 M-294—COOKER: 5 x 10', Anco Laabs, w/15 HP, motor, 220 V., 3 phase, 60 cycle _____\$1,250.00

M-207-HOG: Mitts & Merrill #3CV. 25 M-313—TANK: (storage) 60,000# cap, 10' high straight side, 11' dia. closed top purchased 1952-cost over \$4,000.00 \$450.00

S-1038—UNIT COOLERS: (3) Coldiet mdl. 24410ATC, excellent condition -----ea. \$ 575.06

S-1010—PAK-ICER: Vilter, style 1180032A, ½ HP. motor, 220 V., 3 phase, 60 cycle -------\$ 500.00 S-1234—AIR COND. CABINET TYPE SMOKEHOUSE:
galv., 13'4" long x 8'18" wide 8'4" high, good

C-II5—PAK-ICER: Vilter 31/2 ton, #A9118, stainless 2 ton storage Bin \$450.00

4272—BLOOD DRYER: Mechanical 5 x 12', flat head, 40 HP, charging dome one end....\$1,350.00 All items subject to prior sale and confirmation

• New, Used & Rebuilt Equipment

 Liquidators and Appraisers WRITE FOR FULL PARTICULARS

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POSITION WANTED

PACKINGHOUSE EXECUTIVE
GENERAL MANAGER: A money maker with
highly successful background and record in cost
reduction, product development, plant improvement, scheduling, promotion and business forecasta. Excellent references. Speak German and
Spaniah fluently. W-484, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MANAGER

CAPABLE: Money maker, thoroughly experienced in packinghouse management and operations, including slaughtering, curing, sausage manufacturing, personnel administration, industrial engineering, sales, etc. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER
DESIROUS: Of making change. Many years'
experience in all ends of meat packing business
including production and sales. Complete resume
furnished on request. W-486, THE NATIONAL
PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SUPERINTENDENT: 40 years' practi-cal operating experience in medium and amall beef-pork plants. Manufacturing, processing, ren-dering, mechanical etc. Not ready for retire-ment. Benefits excluded, W-472, THE NATIONAL PROVISIONER, 15 W. Huron 8t., Chicago 10, Ill.

GERMAN SAUSAGE MAKER: Master degree, GERMAN SAUSAGE MARER: Master degree, familiar with all sausage operations, also smoked meats, boiled and canned hams and packaging operations. Desire position as foreman or super-intendent. W-487, THE NATIONAL PROVISION-ER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 12 years' experience in pork processing. Curing, smoking, packing, cooked hams, sliced bacon and all pork boning. Also familiar with government controls and cost in yields. W-514, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

CHEMICAL ENGINEER: 10 years' experience with rendering and solvent extraction equipment and processes. Interested in equipment sales and process development in rendering or related industries. W. 496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

PRODUCTION MANAGER: Of complete packing plant in south, wants to relocate. Heavy on sausage manufacturing experience. Prefer south. Replies confidential. W-499, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SUPERINTENDENT: 27 years' experience, modern slaughtering methods, hides, maintenance, sales—distributive, chains, carlots through brokers, east or west coasts. W-499, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 16, Ill.

CATTLE BUEYR: 16 years' experience in all classes of slaughter cattle. Will transfer anywhere. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: Curing, smoking. Desires a steady job. 30 years' experience. Age 46, non-drinker. References. Honest. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Age 52, desires change. 30 years' practical experience and proven ability. Thorough knowledge. Available within 30 days. W-515, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

CAR ROUTE SALESMAN OF MANAGER

SALESMAN or MANAGER

EXPERIENCED: In provisions, beef, veal, lamb. Wishes to return to meat or allied industry. Heavy car route sales experience plus 6 years' home office manager of 55 route division including many mixed car accounts with large independent packer. Good personal producer, can handle heavy individual car route, branch, chain store accounts, or manage as you wish. Also considerable personnel experience in hiring, training beginner salesmen. Best references. Degree in business administration. Sober, good reason for change. Will relocate, Available immediately. For complete resume write W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., or call Fred E. Dean, HE 7-4802, Austin, Minn.

ASSISTANT PLANT ENGINEER: Wide experience full line maintenance, refrigeration, layout. Young, aggressive. W-513, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGEMENT EXECUTIVE: Available. Experienced in all phases of packing operation. Family man. East of Mississippi. Immediate. W-517, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PLANT SUPERINTENDENT

FULL LINE: Ohio packer with modern plant, wants officer caliber manager of operating division. Experience in directing meat plant operations important, but proven ability to plan and organize and to develop men is essential. Base salary is equitable and is supplemented by bonus. Send brief resume showing past accomplishments and earnings, to Box W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PACKER WITH LARGE OPPORTUNITY LOOKING FOR: Salesman to call on large and small chain stores and large supermarkets. Meat experience helpful but not necessary. SELLING experience essential. Plenty of room for advancement, well-established firm with growing business. Salary plus commission and expenses. Chicago area. W-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNED MEAT MANAGER
LARGE INDEPENDENT: Food company seeks executive experienced in buying and selling domestic and imported canned meats. Excellent opportunity. Submit full details. Our people know of this ad. W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREIGN MEATS

EXPERIENCED MAN: Who knows the trade, wanted for sales of imported meat to processors, chain stores and distributors. Replies held in strict confidence. W-466, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAN, EXPERIENCED and ACQUAINTED: With packinghouse meats and meat by-products, to organize buying units for purchasing lungs, melts, cheap cuts, etc., in a few large packinghouse centers. To work out of general offices located in central U. S. Permanent position, excellent salary. Answers confidential. W.492, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HAM

BACON

HELP WANTED

CONTROLLER - ASSISTANT

MEDIUM SIZED: Meat processing company having national and international distribution of well known consumer products, headquarters in east, seeks man with accounting degree plus well known consumer products, headquarters in cast, seeks man with accounting degree plus approximately 10 years' experience in public and private accounting. Managerial abilities are necessary for excellent management growth opportunities. Five figure salary plus other compensation benefits. Please send complete resum of experience and education with salary requirements, for prompt consideration. All replies held in strict confidence. Our staff knows of the position vacancy. W-488, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

BEEF MAN: Wholesale meat company in Chicago area needs a beef man familiar with cutting, fabrication, sales and production. This is a permanent opportunity for the right man. Please forward yur qualifications to Box W-483, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. STRICTLY CONFIDENTIAL.

BEEF DEPARTMENT MANAGER
EXPERIENCED BEEF MAN: To take complete charge of beef department. Ability to buy and supervise operations, also with knowledge of sales, ability to plan operations and obtain results. Midwest location. Write details of experience, age, salary, etc. Replies will be held in strict confidence. W-491, THE NATIONAL PRO VISIONER, 15 W. Huron St., Chicago 10, III.

HOG CUTTING FOREMAN: Western area packer has opening for qualified supervisor capable of performing all operations. Send resume of ex-perience, personal status and salary requirements to Box W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man sales trainee to become trader in our Boston office. Contact Mr. John Mu-dock, c/o. E. G. James Company, Boston Fruit and Produce Exchange. Telephone: Richmond

SAUSAGE KITCHEN FOREMAN

TO DIRECT: Sausage making, smoking operations under general direction of assistant plant superintendent, in full line packinghouse in southern Ohlo. Computer formulations used. Position demands alert, progressive manager capable of growth with company. Good salary and relocation expenses. Send brief resume in confidence to Box W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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SPACE WANTED: 6 to 8,000 sq. ft. refrigerated space plus 3 to 4,000 unrefrigerated space, suitable for food processing in Chicago area. Must be able to obtain B.A.I. inspection. SW-478, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

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WANTED TO BUY or LEASE: U. S. Government inspected plant with capacity of 25 cattle and/or 100 hogs per hour. Located in corn belt PW-516, THE NATIONAL PROVISIONER, IS W. HURON St., Chicago 10, Ill.

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